The Faith Lutheran Church Women Cook Book





Faith Lutheran Church at: cookbooks may be purchased Additional

3125 5th Avenue South Great Falls, Mt. 59405

\$6 each or 10 for \$55

Please make the following corrections:

instead of tract ex Danish Puffs - Jan Nelson be 1 tsp. almond should 1 - page 14

F.

page 32 - Health Bread - Karyl Wiste Boil raisens in 1 cup water - page 42 - Refrigerator Rolls - Thelma Christensen add 2 eggs

tsp. garlic salt, 1/2 tsp. season salt. Remove all fat and strain If May use Place in liquid and add: Serve on Italian Bread or Rolls. add chili or banana peppers. cold. possible. until Roast Beef - Edna McKinley Refrigerate in broth broth. Slice as thin as for salt. 1/2 tsp. onion salt, 1/2 spicy flavor is desired, Heat and taste chuck roast. 155 page

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Standard Abbreviations

t. — teaspoon

T. — tablespoon

c. - cup

f.g. — few grains

pt. - pint

qt. - quart

d.b. - double boiler

B.P. - baking powder

oz. - ounce

lb. — pound

pk. — peck

bu. — bushel

Guide to Weights and Measures

1 teaspoon = 60 drops

3 teaspoons=1 tablespoon

2 tablespoons=1 fluid ounce

4 tablespoons=1/4 cup

51/3 tablespoons=1/3 cup

8 tablespoons=1/2 cup

16 tablespoons=1 cup

1 pound=16 ounces

1 cup= $\frac{1}{2}$ pint

2 cups=1 pint

4 cups=1 quart

4 quarts=1 gallon

8 quarts=1 peck

4 pecks=1 bushel

Substitutions and Equivalents

2 tablespoons of fat=1 ounce

1 cup of fat=1/2 pound

1 pound of butter=2 cups

1 cup of hydrogenated fat plus 1/2 t. salt=1 cup butter

2 cups sugar=1 pound

21/2 cups packed brown sugar=1 pound

11/3 cups packed brown sugar=1 cup of granulated sugar

31/2 cups of powdered sugar=1 pound 4 cups sifted all purpose flour=1 pound

41/2 cups sifted cake flour=1 pound

1 ounce bitter chocolate=1 square

4 tablespoons cocoa plus 2 teaspoons butter=1 ounce of bitter chocolate

1 cup egg whites=8 to 10 whites

1 cup egg yolks=12 to 14 yolks

1 tablespoon cornstarch = 2 tablespoons flour for thickening

1 tablespoon vinegar or lemon juice+1 cup milk=1 cup sour milk

1 cup whipping cream = 2 cups whipped

1 cup evaporated milk=3 cups whipped

1 lemon=3 to 4 tablespoons juice

1 orange=6 to 8 tablespoons juice

1 cup uncooked rice=3 to 4 cups cooked rice

millimeter centimeter meter

0.04 inch
0.39 inch
39.37 inches
1.09 yards
0.62 statute mile

kilometer

METRIC - U.S. EQUIVALENTS (To second decimal place)

CAPACITY

1 cubic centimeter = 0.27 fluid dram 1 liter = 1.06 liquid quarts

MEIGHT

1 gram = 0.04 ounce avoirdupois 1 kilogram = 2.20 pounds avoirdupois 1 metric ton = 2204.62 pounds avoirdupois = 1.10 tons

EQUIVALENTS OF THE COMMON CAPACITY UNITS USED IN THE KITCHEN

Units	Fluid dram	Teas	Teaspoons Table	Tablespoon	0	The chount	s (1) cupsful	Liquid pin	Pin Lianta ano.	MATT.	Milliliter's	rs units	
1 fluid dram equals	-	3/4	1/4	1/8	1/16	1/32	1/64	1/128	1/256	3.7	0.004	Equals 1	fluid dram
1 teaspoon equals	1-1/3	1	1/3	1/6	1/12	1/24	1/48	1/96	1/192	4.9	0.005	Equals 1	teaspoonful
1 tablespoon equals	4	ω	1	1/2	1/4	1/8	1/16	1/32	1/64	15	0.015	Equals 1	1 tablespoonful
1 fluid ounce equals	8	6	2	1	1/2	1/4	1/8	1/16	1/32	30	0.030	Equals 1	Equals 1 fluid ounce
1/4 cupful equals	16	12	4	2	101	1/2	1/4	1/8	1/16	59	0.059	Equals 1	Equals 1/4 cupful
1 gill (1/2 cupful) equals 32	s 32	24	80	4	2	Tis salls	1/2	1/4	1/8	118	0.118	Equals 1	gill (1/2 cupful)
1 cupful equals	64	48	16	00	4	2	4	1/2	1/4	237	0.237	Equals 1	1 cupful
1 liquid pint equals	128	96	32	16	80	4	2	1	1/2	473	0.473	Equals 1	liquid pint
1 liquid quart equals	256	192	64	32	16	80	4	2	1	946	0.946	Equals 1	liquid quart
1 milliliter* equals	0.27	0.20	0.068	0.034	0.017	0.0084	0.0042	0.0021	0.0011	-	1/1000	Equals 1	milliliter*
1 liter equals	270	203	67.6	33.8	16.9	2 45	4.23	2.11	1.06	1000	501	Equals 1	1 liter

^{*}For all household purposes 1 milliliter may be considered as equal to 1 cubic centimeter.

Approximate 100 Calorie Portions

Almonds (shelled) — 12 to 15 nuts

Angel cake — 1¾ inch cube

Apple — 1 large

Apple pie — ⅓ normal piece

Apricots — 5 large

Asparagus — 20 large stalks

Bananas — 1 medium Beans — 1/3 cup canned baked Beans — green string — 2½ cups Beets — 1 1/3 cups sliced Bread — all kinds — slice 1/2 inch thick Oranges — 1 large Butter — 1 tablespoon Buttermilk — 1 1/8 cups Cabbage — 4 to 5 cups shredded Cake — 13/4 inch cube Candy — 1 inch cube Cantaloupe - 1 medium Carrots — 13/2 cups Cauliflower - 1 small head Celery — 4 cups Cereal — uncooked — 3/4 cup Cheese — 1 1/8 inch cube Cottage cheese — 5 tablespoons Cherries — sweet fresh — 20 cherries Cookies — 1 to 3 inches in diameter Corn — 1/3 cup Crackers — 4 soda crackers Crackers — graham — 2½ crackers Cream — thick — 1 tablespoon Cream — thin — 4 tablespoons Cream sauce — 4 tablespoons Dates - 3 to 4 Doughnuts — 1/2 doughnut Eggs — 1 1/3 cggs Fish — fat — size of 1 chop Fish — lean — size of 2 chops Flour — 4 tablespoons

French dressing — 1½ tablespoons

Grapefruit — ½ large

Grape juice — ½ cup

Grapes — 20 grapes

Gravy — 2 tablespoons

Ice cream — ¼ cup

Lettuce — 3 large heads

Macaroni — ¾ cup cooked Malted milk — 3 tablespoons Marmalade and jelly - 1 tablespoon Marshmallows — 5 marshmallows Mayonnaise — 1 tablespoon Meat — cold sliced — 1/8 inch slice Meat - fat - size 1/2 chop Meat — lean — size 1 chop Milk — % cup (regular) Molasses — 1½ tablespoons Onions — 3 to 4 medium Orange juice — 1 cup Peaches — 3 medium fresh Peanut butter — 1 tablespoon Pears — 2 medium fresh Peas - 1/2 cup canned Pecans — 12 meats Pie - 1/4 ordinary serving Pineapple - 2 slices 1 inch thick Plums — 3 to 4 large Popcorn — 1½ cups Potatoes — sweet — 1/2 medium Potatoes — white — 1 medium Potato salad — 1 cup Prunes — dried 4 medium Radishes — 3 dozen red button Raisins - 1/4 cup seeded or 2 tablespoons seeded Rhubarb — stewed and sweetened —½ cup Rice - cooked 1/2 cup Rolls — 1 medium Rutabagas — 1 3/3 cups

Sauerkraut — 2½ cups
Sherbet — 4 tablespoons
Spinach — 2½ cups
Squash — 1 cup
Strawberries — 1½ cups
Sugar — brown — 3 tablespoons
Sugar — white — 2 tablespoons
Tomatoes — canned — 2 cups
Tomatoes — fresh — 2 to 3 medium
Turnips — 2 cups
Walnuts — 8 to 16 meats
Watermelon — ¾ slice 6 inches
diameter

APPROXIMATE AMOUNTS TO SERVE 50 PEOPLE

2 gtg or 6 1hg	
Navy beans for baking 3 qts. or 6 lbs.	
Canned string beans	
Canned beets 2 No. 10 cans	
Roast beef	
Roast beef for Swiss steak	
3/4 in. thick 20 lbs.	
Ground meat for loaf	
Butter	
Chicken (roasted) 30 lbs.	
Chicken pie	
Coffee	
Baked Ham 2 hams 10 to 12 lbs. each	1
Ice cream - dessert 2 gal.	
Ice cream - for pie l gal.	
Lettuce	
Head lettuce salad 7 lbs.	
Salted nuts	
Olives 2 qts.	
Oysters (escalloped) l gal.	
Peas	
Peas and carrots	
and 5 lbs. carrots	
Roast pork or fresh ham	
Pork chops	
Potatoes (mashed)	
Sweet potatoes	
Rice	
Rolls	
Soup	
Turkey	
Vegetables (fresh): Beans,	
beets, carrots or cabbage 10 lbs.	
Whipped cream 2 pts.	
inadamin pilekt — nolaimaataW zaamata	

TABLE PRAYERS

Be present at our table, Lord;
Be here and everywhere adored;
These mercies bless, and grant that we
May feast in paradise with Thee. Amen.

Come, Lord Jesus, be our guest, Let these gifts to us be blessed. Amen.

ACKNOWLEDGMENT

We wish to acknowledge our appreciation to all those who submitted their favorite recipes to our cookbook and also to you who have purchased it. We are grateful to God for our many blessings we enjoy when there are so many others in need.

FLCW OFFICERS

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Jan Larson

Edna McKinley

Glenda Rolfe

Lorraine Severson

Borgy Thorp

A BRIEF HISTORY OF FAITH LUTHERAN CHURCH

-The first worship service was held 30 years ago on February 17, 1952 in Lowell School.

-The first pastor was Lowell Swantz.

-The name, "Faith Lutheran", was chosen because the founding of a new church was truly a venture in faith.

-Formal organization was held on June 22, 1952.

-The beginning of Faith Lutheran was made possible by loans and outright gifts from the Department of Home Missions. The congregation was able to refinance its indebtedness in the fall of 1959.

-The first unit, now known as the Fireside Room, was dedicated November 20, 1952.

-The second unit containing offices and library was dedicated May 22, 1960.

-The present sanctuary was dedicated September 19, 1965.

We look back with heartfelt thanks to all who have made these 30 years a growing and learning time for our congregation; but most of all our thanks is to God for His constant love and care. We look forward with continued faith that God will lead us in the years to come - that He has much for us to do. May we be willing and able to grasp the opportunities He sets before us.

SUPPLY OF SUPPLEE

Dougle Saverson

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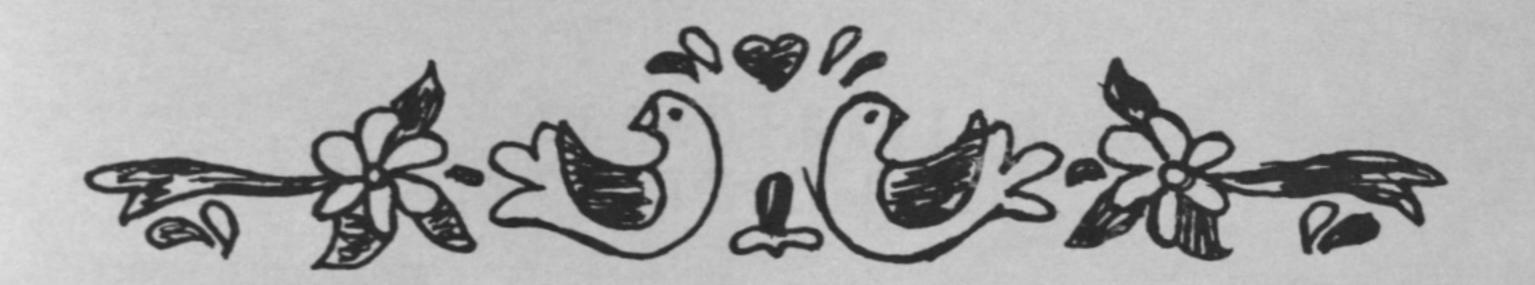
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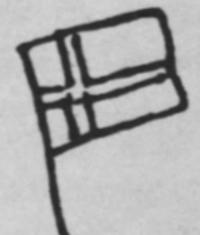
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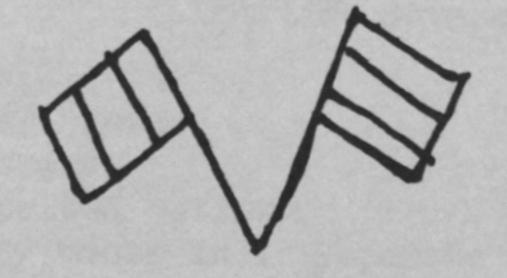


Scandinavian



Foreign







Janelle Tarum

SCANDINAVIAN FOREIGN FOODS

BERLINERKRANSER

Erma Fox

1 c. butter 2 hard-boiled eggs 1/2 c. sugar

2 raw egg yolks 2 c. flour

cream butter and hard-boiled egg yolks; add sugar and raw egg yolks. Sift in flour and work into a long rope about the size of a lead pencil. Cut in 4-inch long pieces and form each into a ring, crossing the ends. Dip each ring in partially beaten egg white and crushed loaf sugar and bake on cookie sheet in 350° oven until a delicate brown.

KING KOAKONS KOFFBRAD

Trudi Schmidt

1/2 c. Crisco 1 1/2 c. sugar 4 eggs (beaten)

1/2 tsp. baking powder
4 c. flour

l tsp. each vanilla and lemon flavoring

Mix and shape into 2 long loaves on cookie sheet and place in refrigerator to chill several hours or overnight. Bake at 325°-350° for 45 minutes. Cut at once into 1/2-inch slices. Toast on both sides on ungreased cookie sheet. (Use mixer for dough).

EBLESKIVER (Danish pancake balls)

Lorraine Severson

2 c. buttermilk
2 c. flour
2 eggs
2 eggs
2 tsp. baking powder
4 T. melted butter

(You need an Ebleskiver pan to fry these in). Separate the eggs and beat the whites stiff. Mix all the other ingredients together at one time and beat until smooth. Fold in the egg whites last. Put about a tablespoonful of vegetable oil in each "cup" in pan and have the pan hot. Put in about 2 tablespoonfuls of batter in each cup and as soon as they get bubbly around the edges, turn quickly (fork works well) and continue cooking until done. Serve warm with syrup, jam or powdered sugar.

FATTIGMAND

Erma Fox

1 c. sugar	1	tsp.	vanilla
------------	---	------	---------

1/2 c. butter 1 tsp. baking powder

2 eggs Flour (to make soft dough)

6 T. sweet cream

Mix and roll 1/4-inch thick; cut in strips 1 1/2 by 4 inches. Cut slit in each and put end through to form a twist. Fry in deep fat until light brown.

Sift in flour and and white

FRU MONSEN'S KAKE

Erma Fox

1/2 c. butter

1 c. sifted cake flour
1/2 c. sugar

1 tsp. flavoring

3 eggs

Cream butter and sugar. Add the well-beaten egg yolks and flavoring. Fold in flour and beaten egg whites. Spread batter on buttered pan 8x10 inches, to a depth of about 1/3-inch. Sprinkle the top with coarse granulated sugar and shredded almonds. Bake at 350° for 30 minutes. Remove from oven and cut in small diamond-shaped pieces. Return to oven until each piece is dry: 250° for drying.

FRUIT SOUP

Sherry Johnson

1/4 c. Pearl tapioca (soak	Sugar (to taste - about 1/2 c.)
overnight)	1/2 c. cooked prunes
2 1/2 c. cooked raisins	3 c. water
1/4 c. lemon juice	1 c. grape juice
1 stick cinnamon	

Cook tapioca in water until transparent. Mix in boiled fruit, cinnamon and lemon juice. Cook; add sugar and grape juice.

KRUMKAKE

Emma Grina

1 c. sugar	3 eggs
1/2 c. butter (melted)	1/2 c. cream (whipped)
1/2 tsp. nutmeg	2 c. flour

deligad bodies at A

Beat eggs; add sugar; add whipped cream. Add butter and nutmeg to flour and mix. Then bake on Krumkake iron and roll at once.

KRUMKAKE

Erma Fox

1	C.	sug	ar
_			

3 eggs

l c. melted butter

1/2 tsp. crushed cardamon seed

1 small can Sego milk

1 1/2 c. flour

1/2 tsp. vanilla

Beat eggs; add sugar and beat well. Add butter, milk, vanilla, then flour sifted with cardamon. Use Krumkake griddle.

KRUMKAKE

Olga Koen

3 eggs (well beaten

1/4 lb. butter

1/2 c. granulated sugar

Melt butter and add to sugar and egg mixture.

Add:

1 c. flour

If batter thickens as you bake, add a little milk. Bake in Krumkake iron and roll around stick (comes with the iron).

JULEKAGE (Christmas bread)

Erma Fox

2 cakes compressed yeast	8 c. flour
3 c. milk (scalded)	2 tsp. salt
1/3 c. lukewarm water	2 eggs (beaten)
2/4	1/2 a sach ait

3/4 c. sugar 1/2 c. butter

1/2 c. currants

1/2 c. each citron and candied cherries

3/4 c. chopped raisins

1/2 tsp. crushed cardamon seed

Dissolve yeast in lukewarm water. Pour scalded milk over butter. When lukewarm, add yeast and sugar. Add half the flour and salt. Beat well for 10 minutes. Add eggs one at a time, beating thoroughly after each addition. Add fruit and remaining flour. Knead and place in greased bowl to rise. Cover and set in warm place. When double in bulk, knead again. Let rise until light, then shape into loaves and place in greased pans. Brush tops of loaves with egg whites, slightly beaten. When double in bulk, bake in moderate oven. After removing from oven, brush crusts with melted butter and sprinkle with sugar and cinnamon. (Makes 4 loaves; bake at 325° for 40 minutes).

(potato dumplings)

Mary Ann Moe

3 c. grated, raw potatoes

1 T. salt

3 c. flour

Bacon or salt pork

Work lightly into dough the potatoes, flour and salt. Form into balls with hands. In the center of each dumpling put a piece of bacon or salt pork and boil in salted water. Be sure water is boiling when you drop dumplings in.

LEFSE

Doris Sapp

10 lb. red potatoes

1 1b. butter or margarine

6 T. salt

Flour

6 T. sugar

Boil potatoes with sugar and salt and rice while hot. Add butter or margarine; mix and chill overnight. To each 2 cups potato mixture add 1/2 cup flour. This will make 4 lefses. Roll on floured board and bake on lefse grill or electric skillet.

LEFSE

Mary Miller

3 lb. potatoes

1 c. flour

2 T. shortening

Salt (to taste)

2 T. sweet cream

Boil potatoes until done. Mash finely or use ricer. Add shortening and cream and cool thoroughly. Add salt and flour. Roll thin and bake on hot lefse griddle. (Be careful not to use too much flour).

LEFSE

Thelma Christensen

4 c. riced potatoes 1 tsp. salt

4 T. melted margarine 1 c. flour

1 T. sugar

Peel potatoes and rice into bowl. Let stand in cool place overnight. Cover with a towel. In the morning, mix and bake on lefse grill on high heat. Makes 9 plate-size rounds.

No life is so strong and complete, but it yearns for the smile of a friend.

LEFSE

Erma Fox

18 potatoes

1 tsp. salt

2 tsp. lard or Crisco

Flour (enough to roll)

Boil and mash or rice potatoes. Cool. Add flour, shortening and salt a little at a time until dough can be rolled out easily. Roll as thin as possible. Bake on grill until light brown, turning frequently to prevent scorching. Use moderate

LEFSE

Emma Grina In memory of Ardis Smith

Make mashed potatoes using 5 cups dry flakes according to recipe on package. Measure 6 cups mashed potatoes, 1 cup liquid Crisco, 2 tablespoonfuls sugar, 3 cups flour, 2 teaspoonfuls salt, 1 teaspoonful baking powder. Grill 380°. This is a double recipe.

SONS OF NORWAY LEFSE

Emma Grina

1 lb. Idaho instant potatoes

Take 8 cups of water and bring to boil and dissolve 3 tablespoonfuls sugar and 3 tablespoonfuls salt, 3/4 cup margarine and 3/4 cup Crisco. Then add the instant potatoes, folding in gently. Let this cool. Then cover with a damp cloth and put in refrigerator. When ready to roll, take cup for cup of flour and dough. Can use as you desire. Be careful with the amount of flour to roll them.

SPRUTBAKKELSE

1 egg (beaten)

Erma Fox

1 c. butter 1 c. sugar

1/2 tsp. salt 1 tsp. vanilla

2 1/4 c. flour Cream shortening; add sugar gradually, then beaten egg and vanilla. Add flour and salt, mixing well. Put dough in cookie press and make cookies of various designs.

(food of the gods and Mundales)

Margareth Mundale Gullings

3 c. flour (approximately)

Muscles

10 lb. peeled potatoes 1 c. evaporated milk 1/4 lb. margarine Steam the taters and add the milk. Mix in margarine 'til smooth as silk.

Cover in the fridge overnight to cool, and dream of a treat rich as a jewel. Half of this with half the flour, mix by hands with lots of power. Divide and shape into four rolls

on floured board or cloth roll slices with no holes. Roll the flattened batter onto a stick,

transfer to a hot griddle mighty quick.

Bake at 425° and flip it once. Go gently, gently, like a chastised dunce. Brush excess flour off before you cover upon a folded cloth and now it's over. The Mundale-Mondale clan savor this treat, meeting every other year to match this feat.

So sweet!

LEFSE

Margareth Mundale Gullings

10 lb. potatoes 1/4 lb. margarine

1 c. evaporated milk Flour

Peel potatoes. Steam approximately 1 hour or until soft. Put through ricer or fruit press. Add margarine while hot and mix through. Add milk and mix well (with hands). Cool thoroughly, preferably overnight, in refrigerator covered. To one-half this amount add 1 1/2 cups flour and mix well with hands. Divide into 4 and shape each into a roll and cut into 6 or 7 pieces. Flour board or pastry cloth well and roll each into 12-inch rounds. It will take 2 to 3 cups flour to roll the 4 rolls. Transfer each round to griddle by rolling on lefse stick and unrolling on griddle. Bake at 425°. Turn once. Brush gently with pastry brush when turned to remove excess flour. When baked, place on towel and cover with one. Next day bake the other half. Happy rolling.

SMORGASBORD (Norwegian delicacies)

Erma Fox

Hot meatballs - Scalloped potatoes

Hot meatballs - Mashed potatoes and gravy

Baked beans - Hot string beans

COLD MEATS:

Boiled tongue

Summer sausage and deviled eggs

Jellied veal

CHEESES:

Gjetost

Brick cheese

American and Swiss cheese

FISH:

Strips smoked salmon

Herring tidbits

SALADS:

Mixed vegetable

Macaroni salad

Pickles and relishes Celery and carrot sticks

Radish roses

Lefse

Flatbrod

Buttered dark and white bread

Sotsuppe (fruit soup)

Norwegian cookies and cakes

Coffee

NORWEGIAN MEATBALLS

3 lb. ground beef

2 tsp. salt

1 small can Sego milk 1 c. mashed potatoes

1/4 tsp. nutmeg

1/4 c. chopped onion

2 eggs (beaten)

1 c. dry bread crumbs

1/4 tsp. pepper

1/4 tsp. allspice

1/2 c. scalded milk Mix all ingredients and make into small meatballs. Roll slightly in flour and fry in Crisco on all sides until brown. Make gravy from drippings and simmer meatballs therein.

SCANDINAVIAN RELISH

Sandra Goff

Erma Fox

1 bag cleaned cranberries 1 unpeeled orange 1 c. sugar

Grind all ingredients. Add sugar and mix. Let stand in 1 cored, unpeeled apple refrigerator at least a day before using. Keeps and freezes

well.

Mix like pie crust:

1 1/2 c. flour

1 1/2 T. water

3/4 c. butter

Pat on cookie sheet; should cover a good-sized pan.

Put in saucepan:

1 c. water

1/2 c. butter

Heat to boiling point and as you remove from heat add 1 cup flour. Stir until smooth. Then beat in one at a time 3 eggs, beating until smooth after each addition. Add 1/2 teaspoonful almond extract. Spread lightly on crust. Bake at 375° 25-35 minutes (crust golden).

When cool, frost:

1 c. powdered sugar

1 T. butter

1 T. cream

1 tsp. almond extract

ROSETTES

Erma Fox

1 c. flour

2 eggs

1 c. sweet milk

1 tsp. sugar

Beat eggs lightly; add sugar, milk and flour, mixing until smooth. Fry in deep fat on rosette iron, cooling the iron each time while sugaring the rosette just baked. Having the iron too warm makes the rosette greasy.

ROSETTES

Borgy Thorp

2 eggs 1 T. sugar 1/8 tsp. salt 1 c. sifted flour 1 tsp. vanilla 2 T. cooking oil

1 c. milk

In medium bowl with fork, slightly beat eggs with 1 table—spoonful sugar and salt. Add milk, flour, vanilla and oil; with egg beater, beat just until smooth. In hot oil (365°) heat rosette iron for 3 minutes. Then at once, dip it into batter only to within 1/4-inch of top of iron, and lower iron into hot oil, immersing it completely. Fry about 1 minute or until delicate brown. Then lift iron out of oil, with fork carefully loosen rosette; remove, drain on paper toweling. Repeat until all batter is used. Dip in sugar or powdered sugar. Serve as cookies or top with sweetened whipped cream and strawberries for dessert.

Emma Grina

SANDBAKKELS

1/4 tsp. salt 1 c. Crisco 1 tsp. vanilla 1 c. butter 1/2 tsp. almond

5 1/4 c. flour (before sifting) 1 1/2 c. sugar

Cream Crisco and butter; add sugar, then beaten eggs. Add 2 eggs flavoring and salt to flour and then to the mixture. Press into sandbakkel tins and bake at 375° about 8 minutes.

SANDBAKKELS

Olga Koen

1 c. Crisco 1 c. butter

Cream together.

Add:

4 c. flour 1 c. granulated sugar

2 eggs (well beaten)

Mix well and knead for about 5 minutes. Form into small balls and press into sandbakkel forms. Bake at 365°; do not allow to brown.

SANDBAKKELS

Erma Fox

1 egg 1/2 c. very finely chopped 1 c. butter 1 c. sugar blanched almonds

Cream butter and sugar; add flour a little at a time. Add 2 c. flour egg and almonds. Press into tin and bake with oven temperature 350°•

SØTSUPPE (sweet soup)

Erma Fox

2 sticks cinnamon 2 quarts water 1 c. sugar 1/2 c. Sago (tapioca) 2 T. vinegar 1 c. raisins 6 oz. grape juice 1 c. prunes

Cook tapioca, raisins and prunes in water for an hour. 1 lemon Add sugar, cinnamon, sliced lemon and vinegar. Boil again for 30 minutes; add grape juice about 15 minutes before soup is cooked.

SWEET SOUP

Emma Grina

2 lb. prunes

Soak them overnight covering.

1 lb. raisins

Completely bring to boil; add 1 large box Pearl tapioca. Boil slowly until almost clear and 1 cup sugar and juice of 2 lemons and 2 teaspoonfuls cinnamon; continue cooking until well blended. Serve cool with Dream Whip.

LASAGNE

Karyl Viste

1 lb. ground beef 8 oz. lasagne noodles

3 1/2 c. tomatoes
6 or 8 oz. pkg. thin sliced
1 (8 oz.) can tomato sauce
mozzarella cheese

l or 2 envelopes spaghetti
l c. cream style cottage cheese
sauce mix
1/2 c. grated Parmesan cheese

2 cloves garlic (minced)

Brown meat slowly; spoon off excess fat. Add next 4 ingredients. Cover and simmer 40 minutes, stirring occasionally. Salt to taste. Cook noodles in boiling salted water until tender, drain, rinse in cold water. Layer as follows twice:

1/3 of the noodles

1/3 of the sauce

1/2 of cottage cheese and mozzarella

End with the remaining noodles and top with remaining sauce. Sprinkle with the Parmesan before baking at 350° for 25-30 minutes. (I make two recipes of the sauce part to fill a large pan).

CHINESE CHICKEN WINGS

Erika Ernst

1 c. soy sauce 1 c. brown sugar 3/4 c. water

1/2 c. melted butter 1 tsp. garlic salt

Mix and boil 1 minute before pouring over the wings. (Will do up to 4 pounds wings). Marinate wings overnight or several hours. Bake 1 1/2 hours at 350°.

The glory of life is to love, not to be loved; to give, not to get; to serve, not to be served.

PELMENI (Siberian meat dumplings)

Hazel Sullivan

FILLING:

1 lb. beef 1/4 lb. pork

Salt and pepper (to taste)
Water (enough to hold filling
together)

DOUGH:

2 eggs

1/2 tsp. salt

4 half eggshells of water 2 c. flour (approximately)

Mix meat filling and refrigerate. Combine beaten eggs, water, salt. Add enough flour to make a stiff dough but pliable enough to roll out easily. Roll half of dough to 1/8-inch thickness. Cut out circles 1 1/2 inches in diameter. Place a teaspoonful of meat filling on circle. Fold over into half moon crescent and pinch edges together. Bring ends of crescent together and pinch firmly. Put pelmeni on floured cookie sheet in refrigerator until ready to use or freeze. To cook, bring 2 quarts water to boil. Add chicken or beef bouillon to make a tasty broth. Drop dumplings a few at a time into broth. Continue boiling until pelmeni float to the top.

DEEP DISH PIZZA

Florence Dolan

1 box Pillsbury hot roll mix 1 1/2 lb. hamburger

1 lb. sausage (bulk style)

2 cans pizza sauce 2 medium cans mushrooms 1/2 medium onion (thinly sliced)

1/4 green pepper (chopped)

pan gravy over the meat. Makes 4 to 6 servings.

2 pkg. (8 slices) mozzarella cheese

4 c. shredded American cheese

Make crust according to directions on box. (Makes 2 pizzas). Brown hamburger and sausage together; drain fat. Place crusts in large 10-inch glass pie pan or 9-inch square pan. On top of each crust place layer of thinly sliced onions, green peppers, mushrooms. Put one can pizza sauce on each pizza, then place I package mozzarella cheese on each. Do the same with American cheese. Bake 350° for 50 minutes.

Just about the time you think you can make both ends meet - somebody moves the ends.

DANISH PUFF

Jan Nelson

CRUST:

1 c. flour 1/2 c. butter or margarine. 2 T. water (softened)

TOPPING:

3 eggs 1/2 c. butter or margarine

1 T. almond extract 1 c. water

1 c. flour

Cut margarine into flour until particles are size of small peas. Sprinkle water over and mix. Pat pastry by rounded teaspoonfuls into 3-inch circles. Spread a rounded tablespoonful topping over each circle, extending just beyond edge. Bake at 350° for 30 minutes.

Topping - Heat butter or margarine and water to rolling boil; remove from heat. Quickly stir in flour and almond extract. Stir vigorously over low heat until mixture forms ball (about 1 minute). Remove from heat. Add eggs, beat until smooth and glossy. Spread over pastry circles. Makes 24.

KALBSSCHNITZEL NATUR (simple sauteed veal cutlet) Erika Ernst

1/2 c. water or beef or veal Flour stock Salt

2 lb. veal cutlet (1/2-inch Few drops lemon juice 1 T. minced parsley thick) Salt (to taste)

3 or 4 T. butter Sprinkle flour and salt over meat on one side only. Cut into 4 to 6 pieces. Pound meat with edge of plate to flatten out and break down tissues (which makes meat more tender). Make several short incisions around edges to prevent curling. Saute' in the butter until well browned on both sides. Remove meat to platter. Add water or stock to pan, boil up, stirring to reduce gelatinous browned bits in pan; cook until liquid is reduced to half. Add lemon juice and parsley and salt to taste. Pour this unthickened pan gravy over the meat. Makes 4 to 6 servings.

Housework is something you do that nobody notices unless you don't do it!!!

ENTE MIT SAUERKRAUT AUF NURNBERGER ART (duck with sauerkraut Nuremberg style)

Erika Ernst

1 (4-5 lb.) duckling 1/2 c. white wine or light beer Salt and pepper 1/2 c. Tokay grapes (seeded)

1/2 lemon 2 T. flour

1 small whole onion (peeled) 1 1/2 c. water 2 lb. sauerkraut Mashed potatoes

2 apples (peeled and chopped)

If duck is frozen, defrost completely. Remove all visible fat. Sprinkle with salt and pepper; truss for roasting. Rub skin with the cut side of the lemon. Place the peeled whole onion in the cavity and put duck on a rack in a roasting pan. Roast 350° oven until a meat thermometer in the leg registers 170°, about 1 to 1 1/2 hours. Remove excess fat from pan periodically.

As duck is roasting, combine sauerkraut, apples and wine or beer; simmer covered 1/2 hour.

When duck is more that half done (130° F.), remove from rack, pour off remaining pan drippings into bowl and when this has cooled to room temperature, chill in freezing compartment so that fat will rise to top and can be easily removed.

Arrange the sauerkraut in a casserole, place the duck above it; if preferred, cut the duck into quarters. Arrange seeded grapes over the top of the sauerkraut, around the edge of the duck. Return casserole to oven, bake 1/2 hour longer.

When pan drippings have cooled, remove fat. To the brown essence, add 2 tablespoonfuls flour, stir to blend; to this add 1 1/2 cups water and salt to taste. Simmer to make a gravy. When duck is done, remove to platter. Add half the gravy to the sauerkraut. Pass the rest. Serve accompanied by mashed potatoes. Makes 2 to 4 servings.

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Lepthynes - Backs Limination

You are often sorry for saying a harsh word, but you will never regret saying a kind one.

MANDELBÄLICHEN (almond-studded potato croquettes) Erika Ernst

4 c. light fluffy mashed potatoes

2 egg yolks (beaten until light) 2 egg whites (beaten until soft peaks form)

1/2 - 3/4 c. crushed almonds

Fat (for deep frying)

2-3 T. flour

Make your own mashed potatoes with butter, milk and seasonings to taste (it will take 4 large potatoes); or use instant
mashed potato mix. Beat in the egg yolks. Chill until potatoes
can be handled easily, then form into 2-inch croquettes, roll
each in flour. Dip in the egg white, then the crushed almonds,
until well coated with almonds. (Easiest way to crush almonds
is in an electric blender). Fry in deep fat preheated to 375°
until golden on all sides. Makes 8 croquettes, enough for 4
servings.

WARMER KARTOFFELSALAT (hot potato salad)

Erika Ernst

6 medium white potatoes or 15-20 new potatoes 6 slices bacon (diced)

1/2 c. diced onion

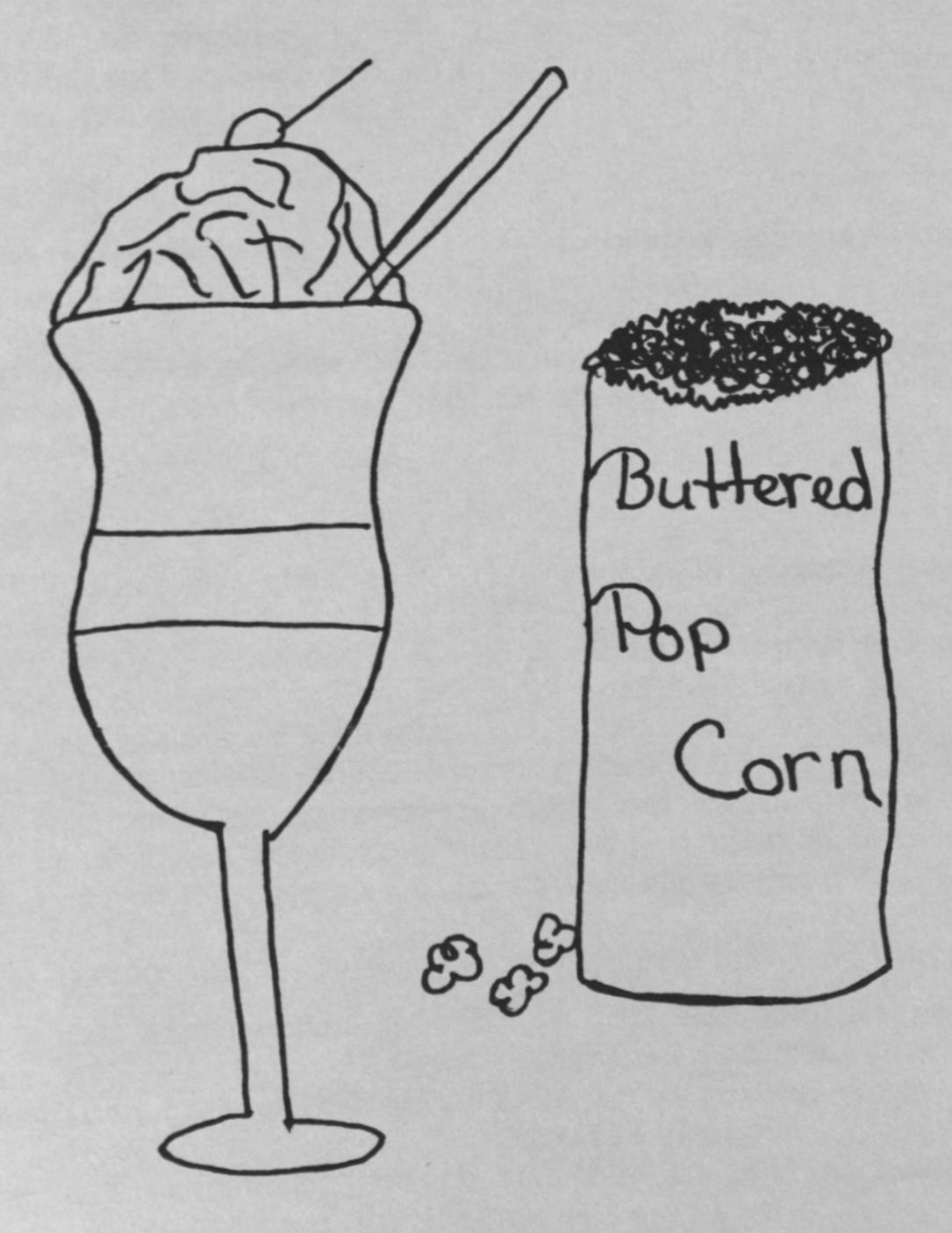
1 tsp. flour 2 tsp. sugar 2 tsp. salt or to taste Freshly ground black pepper

3-4 T. vinegar 1/2 c. water Minced parsley

Cook potatoes in their jackets in salted water, then fork-tender, drain, peel, dice. Meantime, fry bacon until crisp; remove from pan, add onion, cook until tender. Drain off all but I tablespoonful of the bacon fat. Add flour, sugar, salt and pepper to skillet; cook and stir until flour is lightly browned. Stir in vinegar and water; cook until slightly thickened. Replace bacon. Pour this hot dressing over the potatoes; stir to blend gently. Potatoes should look creamy. Sprinkle minced parsley over top. Makes 4 to 6 servings.

Before you flare up at anyone's faults, take time to count to ten - ten of your own!!!

APPETIZERS AND BEVERAGES



Darcy Manzer

APPETIZERS - BEVERAGES

CHEESE BALL

Doris Sapp

2 (8 oz.) Philadelphia cream cheese

and roll in pecans or nuts.

- 2 c. sharp Cracker Barrel cheese (shredded)
- 1 T. or 1/2 jar pimento 1 tsp. lemon juice

1 T. onion (cut fine)

1/2 c. green pepper (chopped fine)

2 tsp. Worcestershire sauce

Combine soft cheese and mix well. Shape into ball or log

CHEESE STICKS

Dorothy Thornby

l c. "old" grated cheese

1 T. dry mustard

1/2 c. flour

2 T. water

Combine all ingredients. Mixture will be soft. Put into cookie press or roll out and cut in strips. Bake at 300° until lightly brown.

PINEAPPLE CHEESE BALL

Char Messmore

- 2 pkg. (8 oz.) cream cheese 1/4 c. finely chopped green (softened) pepper
- l can (8 1/2 oz.) crushed 2 T. finely chopped onion pineapple (drained) 1 T. seasoned salt

2 c. chopped pecans or walnuts

Beat cream cheese until smooth. Gradually stir in pineapple, 1 cup nuts, green pepper, onion and salt. Shape into ball and roll it in remaining nuts. Wrap in Saran Wrap in refrigerator. Makes about 40 appetizer servings.

CHILI CON QUESO

Karyl Viste

- 1 (4 oz.) can diced green 1 (1 lb.) can whole tomatoes chilies (drained and finely chopped)
 1 lb. American cheese (cubed) 1 T. dried minced onion
 - Tortilla chips

Heat all except corn chips together in chafing dish or fondue pot over low heat until cheese is melted. Serve with chips.

CHILI RELLENO DIP

Karyl Viste

- 2 large tomatoes (peeled and chopped)
- 1 small can green chili peppers (chopped)
- 3 or 4 green onions (chopped)
- 3 T. olive oil
- 1 small can black olives (chopped)
- 1 1/2 T. garlic salt Pepper (to taste)

Mix all ingredients. Chill and serve with tortilla chips.

KING'S HAWAIIAN BREAD AND DIP

Orrie Wilson

1 c. mayonnaise

- 8 oz. can water chestnuts (drained and chopped)
- 1 c. sour cream 1 pkg. Knorr dry vegetable soup mix
- 1 pkg. frozen spinach (chopped, thawed and squeezed dry)

Mix all ingredients and chill 2 hours. Cut a hole in middle of King's Hawaiian bread. Place dip. Cut removed bread in small serving pieces around bread. Spread on dip.

MEXI DIP

Jan Larson

2 cans bean dip

- 1 c. chopped green onions
- 3 avocados and 2 T. lemon juice (mashed up)
- 3 diced tomatoes
- 1/2 pint sour cream and 1/2 c. 8 oz. Cheddar cheese (shredded)
- l can sliced black olives
 - mayonnaise and 1 envelope taco seasoning (mixed together)

Layer in order listed above on a large platter or 2 10-inch serving trays. Serve with taco chips.

SHRIMP DIP

Karyl Viste

- 1 pkg. Knorr's leek soup 8 oz. cream cheese
- 1 pint sour cream
- 1 or 2 cans drained broken shrimp

Mix and refrigerate before using.

The greatest calamity is not to have failed, but to have failed to try!!!

LARGE TACO DIP

Anna Lou Meland

2 cans bean dip Guacamole (avocados with hot sauce)

8 oz. sour cream Taco seasoning

1 tsp. lemon juice

Spread in layers on platter: First layer - 2 cans bean 1/2 c. mayo

dip. Second layer - Guacamole. Mix sour cream, taco seasoning, lemon juice and mayo and

Chopped green onion

Chopped green pepper

Chopped black olives

Chopped tomatoes

Grated cheese

Fourth layer - Apply remaining ingredients. Serve with apply as third layer. tortilla chips or Doritos.

SPINACH DIP

Char Messmore

Irene Eck

1 pkg. (10 oz.) frozen chopped spinach

1 c. mayonnaise

pint sour cream

1/2 tsp. dill seed 2 T. lemon juice 1/2 c. chopped onion 1 pkg. ranch style dressing mix

Cook, drain and cool spinach. Combine with it: mayonnaise, 2 1/2 tsp. salad seasoning sour cream, salad seasoning, salt and pepper, dill seed, lemon juice, onion and dressing mix. Refrigerate until chilled. Serve

as dip for chips or raw vegetables.

1 pkg. taco seasoning

1/2 c. mayonnaise 2 cans (10 1/2 oz.) plain or jalapeno bean dip (I use

1 large bunch green onions

Salt and pepper (to taste)

2 T. lemon juice (chopped with tops) 1/2 tsp. salt chopped - I use 1)

1 c. sour cream 2 cans (3 1/2 oz.) chopped

8 oz. sharp Cheddar cheese (shredded)

Large round tortilla chips

Mash avocados in lemon juice. Mix sour cream with taco jalapeno) seasoning and mayonnaise. In a dish spread bean dip, then avocado mixture, and then sour cream mixture. Chill. When ready to serve, add tomatoes, onions and olives. Use half of recipe for a small group.

HOT SAUSAGE AND CHEESE PUFFS (hors d'oeuvres)

Ruth Clabaugh

1 lb. hot or sweet Italian 3 c. Bisquick sausage

3/4 c. water

1 lb. sharp Cheddar cheese

Crumble sausage in frying pan and cook 8 to 10 minutes. Drain and cool completely. Add sausage, cheese, Bisquick and water. Mix with fork. Roll in 1-inch balls, place on cookie sheet and bake 12 to 15 minutes. (Check in 10 minutes). Oven -400°. Good served cold or hot; also freeze well and cook while frozen.

GORP (a snack)

Sarah Eidsvig

1 c. quick-cooking oats 1 c. shelled peanuts 1/2 c. shredded coconut 1/4 c. wheat germ 1/2 c. honey

2 T. cooking oil 1 c. candy-coated milk chocolate pieces 1/2 c. coarsely chopped mixed dried fruit 1/2 c. raisins

In bowl combine oats, peanuts, coconut and wheat germ. Combine honey and oil and stir into dry mixture. Spread in 9x9x2 inch baking pan. Bake in 300° oven 30 to 40 minutes or until light brown, stirring every 15 minutes. Remove from oven. Transfer to another greased pan; cool without stirring. Break up large pieces; stir in candy pieces, dried fruit and raisins. Store in a tightly covered container or plastic bag. Makes 6 cups. A STATE OF S

CHEESE DIP

Erika Ernst

4 medium onions 2 c. grated cheese (American)

2 large cloves garlic 1 (No. 2) can tomatoes (1 1/4 c.)

2 small cans chili peppers 1 1/2 c. canned milk

Drain tomatoes well. Fry onions in small amount of oil. Add garlic, peppers and tomatoes. Let simmer until well blended. Add cheese and milk. Stir until mixed. Cook about 20 minutes.

Itching for what you want doesn't do much good - you've got to scratch for it!!!

GRANOLA I (with oatmeal base)

Sarah Eidsvig

6	C.	quick	or	old-fashioned
		tmeal		red hot tend

1 pkg. (2 1/2 oz.) slivered almonds

1/2 c. sunflower seeds

l c. raisins

1/2 c. wheat germ

1/2 c. vegetable oil 1/2 c. sesame seeds

1 c. shredded or flaked coconut

1/2 c. bran cereal

1/2 c. honey

Combine all dry ingredients and mix. Combine honey and vegetable oil; mix well and drizzle over dry ingredients. Spread on 2 greased baking sheets and bake in 325° oven about 15 minutes. Stir twice to prevent over-browning. Cool. Store in airtight containers in cool, dry place. Makes about 2 quarts. Serve with milk as a cereal, or use as a snack.

GRANOLA II (with rolled wheat base) Sarah Eidsvig

4 c. rolled wheat

1 c. wheat germ 1 c. hulled sunflower seeds

1/2 c. whole wheat bran

1 tsp. vanilla

1 c. roasted soybeans (may be ground)

1/2 c. honey

1/2 c. salad oil Heat salad oil, honey and vanilla in saucepan. Put remaining ingredients in bowl and pour in oil and honey mixture. Mix thoroughly. Spread on 2 greased baking sheets and bake in 325° oven about 15 minutes. Stir twice to prevent over-browning. Cool. Store in airtight container in cool, dry place. Makes about 2 quarts. Raisins, nuts or coconut may be added. Serve as a cereal with milk or as a snack.

CHIPPED BEEF DIP

Joelene Goodover

Brows may wrinkle.

Hadr drow dray.

1 (8 oz.) cream cheese 2 T. chopped onions

2 T. half and half well)

(softened) Few drops Worcestershire sauce

1/2 c. sour cream l jar chipped beef (chopped

Combine all and sprinkle with chopped walnuts. Heat in 350° oven for 20-25 minutes. Serve hot or cold.

HOT SWEET CIDER (for 50)

Mary Reiersgaard

2 gallons cider

1 c. red hot candy

Spice ball made of cinnamon

sticks, whole cloves, 1/2 c.

raisins (wrapped in square

of cheesecloth)

Soak spice ball and red hots in cider for several hours; heat and serve.

HOT CHOCOLATE MIX

Sherry Johnson

4 c. powdered milk 1/2 c. powdered sugar

1 c. Nestle's Quik instant 1/4 tsp. salt

cocoa

1/4 tsp. cinnamon

1/2 c. powdered cream

Stir 1/4 cup mix in hot water.

JELLO PUNCH (for 50)

Mary Reiersgaard

1 large pkg. cherry Jello

1 (12 oz.) can lemonade

4 c. hot water

1 gallon cold water

4 c. sugar

3 T. almond extract

1 (46 oz.) can pineapple juice 1 bottle ginger ale

1 quart apple juice

Dissolve Jello and sugar in 4 cups hot water. Add juices and cold water. Add extract and ginger ale. Chill with ice. Delicious and nourishing for youth parties; have been served for Jr. League.

ORANGE JULIUS

Krista Messmore

1 (6 oz.) can frozen orange 2 eggs

1 tsp. vanilla juice 1/2 c. sugar 1 c. milk

1 tray ice cubes 1 c. water

Put ingredients in blender. Cover and blend until smooth and slushy, about one minute. Serve while still cold.

Brows may wrinkle, Hair grow gray, But friendship Never knows decay.

ORANGE JULIUS

Sarah Eidsvig

1 small (6 oz.) frozen orange juice concentrate

2 c. milk 1/4 c. sugar

1 c. water

1 tsp. vanilla

8-10 ice cubes

Blend all ingredients in blender. Serve immediately.

PUNCH

Betty Madison

1 pkg. unsweetened raspberry 1 (6 oz.) lemonade Kool-Aid

1 c. sugar

1 (10 oz.) raspberries (frozen) 1 (1 pint 12 oz.) bottle or

4 c. cold water

3 1/2 c. 7-Up

Combine and stir until dissolved Kool-Aid, sugar and water. Add thawed lemonade and raspberries. Add 7-Up before serving. 10-12 servings.

RHUBARB PUNCH

Ruth Clabaugh

1 1/2 - 2 lb. rhubarb (6 c.)

2 c. unsweetened pineapple juice

2 1/2 c. water

1/4 c. lemon juice 12 oz. ginger ale

1 c. sugar Cut up rhubarb. Cook in water, strain, dissolve sugar in warm juice. Add pineapple and lemon juice. Chill. Add ginger ale just before serving.

SLUSH

Stacey Zins

l large can pineapple juice (unsweetened)

12 oz. can frozen lemonade

l large can grapefruit juice

2 (10 oz.) cans frozen orange juice

5 bananas (mashed)

Mix together with 6 cups of water; put in containers and freeze. To serve: 1/2 glass slush mixture fill up with ginger ale, lemonade, lime soda, 7-Up or Squirt.

SPICED APPLE CIDER

Lorraine Severson

2 quarts apple cider 1/2 c. brown sugar 1 stick cinnamon Simmer 20 minutes.

1 tsp. whole allspice 1 tsp. whole cloves 1/4 tsp. salt

SPARKLING TEA PUNCH

Betty Madison

3 quarts ginger ale

1 1/4 c. sugar

1 c. hot water

1 c. lemon juice

1 c. pineapple juice 3 c. double-strength tea

1 (12 oz.) bottle raspberry soda

Mint leaves

3 c. orange juice Freeze 1 quart ginger ale for beverage cubes. Boil sugar and water 5 minutes. Combine fruit juices and tea; chill. Just before serving, add thoroughly chilled carbonated beverages. Float sparkling cubes and mint leaves. Serves 40 punch-size cups.

STRAWBERRY PUNCH

Stacey Zins

3 boxes frozen strawberries

3 large cans pineapple juice

1 small bottle vanilla

1 large bottle ginger ale (32 oz.)

3 cans frozen orange juice

1 small bottle almond extract

3 pkg. strawberry Kool-Aid

3 pints pineapple sherbet

3 c. sugar

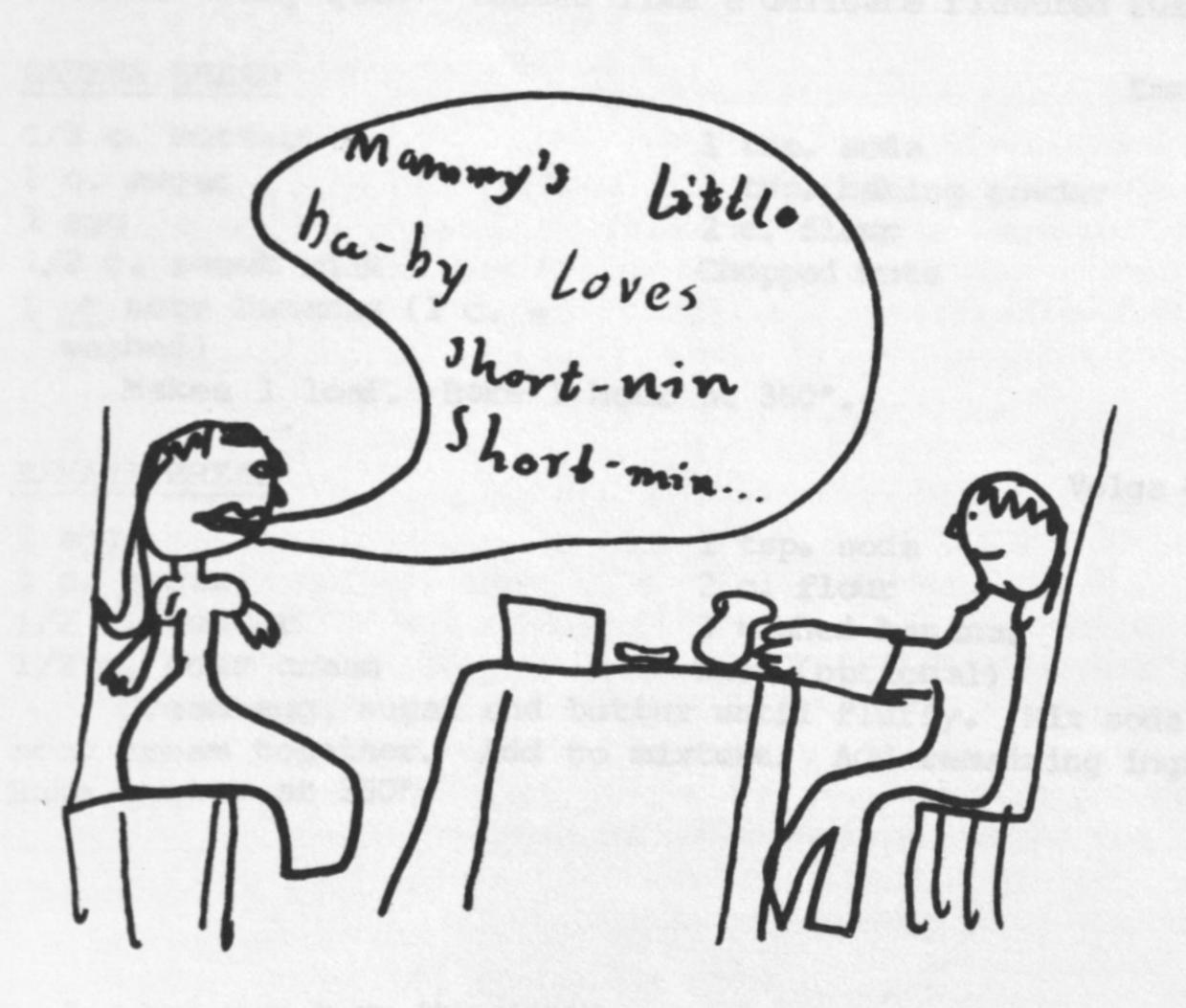
Combine first 8 ingredients; taste, add water if needed. Add sherbet just before serving. Makes 100 1-cup servings.

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Breals



Jenni Eidsvig

BREADS

ANISE TOAST

Christine Miller

2 eggs

1 tsp. anise seed 2/3 c. sugar 1 c. regular flour

Heat oven to 375°. Grease and flour a loaf pan 9x5x3 inch. Beat eggs and sugar thoroughly. Add anise seed; gradually mix in flour. Spread this stiff batter in pan. Bake about 20 minutes or until toothpick comes clean. (Pan is only 1/4 full). After cool, cut in 16 1/2-inch slices. Place on buttered baking sheet. Bake 5 minutes or until bottoms of slices are brown; turn and do on other side. Serve with ice cream, fruit or cheese. Very good - tastes like a delicate flavored rusk!

BANANA BREAD

Emma Grina

1/3 c. butter 1 tsp. soda 1 c. sugar 1 tsp. baking powder l egg 2 c. flour 1/2 c. sweet milk Chopped nuts

l or more bananas (1 c. mashed)

Makes 1 loaf. Bake 1 hour at 350°.

BANANA BREAD

Volga Garberg

l egg l tsp. soda l c. sugar 2 c. flour 1/2 c. butter 3 mashed bananas 1/2 c. sour cream Nuts (optional)

Cream egg, sugar and butter until fluffy. Mix soda and sour cream together. Add to mixture. Add remaining ingredients. Bake 1 hour at 350°. in each Add enough boiling water to opened luice and ri

atir deatiy. Pour batter into rrapered pen alle

Each time you turn the pages Locking for something new to cook, Fondly remember each person Who makes possible this book.

Anna Lou Meland

BANANA BREAD

4 T. shortening

1 c. sugar

4 eggs

1/2 tsp. salt

16 T. milk

5 c. flour

1 small pkg. vanilla instant pudding

2 tsp. baking powder

2 tsp. soda

4-5 ripe bananas

Cream shortening and sugar. Add eggs. Dissolve soda in 4 tablespoonfuls hot water; add to first mixture. Add bananas (mashed). Mix well. Add flour, baking powder and pudding alternately with milk. Mix well. Bake at 350° for 35-40 minutes.

BANANA NUT BREAD

Carol Entner

2/3 c. shortening

1 c. sugar

4 eggs

3 c. flour (sifted)

1 tsp. soda 1 tsp. salt

2 c. bananas (mashed)

1 c. walnuts

2 tsp. baking powder Cream together shortening and sugar. Add eggs, one at a time, beating well after each. Sift together dry ingredients; add to creamed mixture with bananas. Blend well. Stir in nuts. Pour into 2 well-greased loaf pans. Bake at 350° 45-50 minutes. Remove from pan and cool on rack. askes licer, Helse licer at 3

BLUEBERRY BREAD

Marilyn Thorne

2 c. all-purpose flour

1 c. sugar

1 egg (beaten)

1/4 c. orange juice

1 1/2 tsp. baking powder 1 T. grated orange or lemon rind

1/2 tsp. soda Boiling water

1/4 tsp. salt

2 T. shortening 1/2 c. walnuts Preheat oven to 350°. Grease 9x5 inch loaf pan. Mix flour. sugar, baking powder, soda and salt. Blend in shortening. Stir in egg. Add enough boiling water to orange juice and rind to make one cup. Stir into flour mixture. Add blueberries and nuts; stir gently. Pour batter into prepared pan. Bake 60 minutes. Makes 1 loaf.

BLUEBERRY COFFEE CAKE

Marge Nerison

1 c. margarine 2 c. flour

1 c. sugar 2 tsp. baking powder

2 eggs 1/2 tsp. salt

Cream the margarine and sugar. Add the eggs, one at a time, beating well. Add the dry ingredients and spread 3/4 of the batter into a 9x13 inch greased pan. Spread a can of blueberry fruit filling on top to within 1/2-inch of the edge. Put balance of the batter on top of the filling.

TOPPING:

2 T. margarine 1/3 c. flour

1/2 c. sugar

Mix and sprinkle on top. Bake at 350° for 45-50 minutes.

OVERNIGHT BUTTERMILK COFFEE CAKE

Sherry Freiboth

2 c. flour

1/2 tsp. salt

2/3 c. shortening

1 tsp. soda

2 eggs (beaten)

1/2 c. brown sugar

1/2 tsp. cinnamon

1 c. buttermilk

Mix dry ingredients. Cut in shortening; add eggs and buttermilk. Mix well. Pour into a 9x13 inch greased pan.

TOPPING:

1/2 c. brown sugar 1/2 tsp. cinnamon

1/2 tsp. nutmeg 1/3 c. nuts

Sprinkle over batter. Cover with foil. Place in refrigerator overnight. Bake at 350° for 30 minutes.

MOM'S DATE BREAD

Wenonah Peterson

1 1/2 c. boiling water 2 tsp. soda

1 lb. pkg. dates (cut)

Pour boiling water over dates, add soda and cool.

1 c. sugar (scant) 1 tsp. baking powder

1 egg (beaten) 1 tsp. vanilla

1 T. melted butter or margarine 1/2 c. chopped nuts

2 3/4 c. flour

Mix in order given; add dates and water. Bake in one large or 2 small loaf pans at 350° 60-70 minutes.

DANISH COFFEE CAKE

Ferne Schlameus

1/2 c. shortening

2/3 c. sugar 1 tsp. salt

2 eggs (beaten)

1 c. lukewarm water

l c. lukewarm milk (which has been scalded)

2 Fleischmann's yeast cakes (that have been soaked in 1/2 c. lukewarm water) 7 c. flour
Brown sugar
Raisins
Cinnamon
Dots of butter

Powdered sugar frosting

Mix shortening, sugar and salt well. Add eggs, water and milk. Add yeast and flour. Keep dough soft and knead gently. Let rise to double size. Divide in two and roll out each quite thin. Place brown sugar, raisins, cinnamon and dot with butter. Roll up and place on two cookie sheets and let rise again. Bake for 30 minutes in 350° oven. Remove from pan when cool. Frost with powdered sugar frosting and chopped nuts if desired.

DILLY BREAD

Kay Huotte

l pkg. yeast

1/4 c. warm water

2 tsp. dill seed or dill weed

1 c. small curd cottage cheese 1 tsp. salt 2 T. sugar 1/4 tsp. soda

1 T. minced instant onion 1 egg

2 1/4 - 2 1/2 c. flour

Dissolve yeast in water in large bowl. Heat cottage cheese and butter until warm and add to yeast. Combine sugar, onion, dill, salt, soda and egg in small bowl. Then mix and add to yeast. Add flour. Let rise until double, punch down and form into round ball and put in heavily greased round casserole. Let rise again 35 minutes. Bake at 350° 40-45 minutes. Brush top with butter and salt.

BAKED DOUGHNUTS

Genevieve Tanberg

3/4 tsp. baking powder

5 T. shortening 1/2 c. milk 3/4 c. sugar 1 tsp. vanilla 2 eggs (separated) 1/2 tsp. nutmeg l c. flour

1/2 tsp. salt

Cream together, then add sugar slowly and 2 beaten egg yolks and mix. Add flour with nutmeg, salt and baking powder. Sift. Then stir in milk and vanilla. Beat egg whites stiff. Fold into mixture. Put in greased muffin tins and bake at 375° for 20 minutes. Roll in cinnamon and sugar.

OVEN BAKED DOUGHNUTS

Frieda Feldman

5 T. shortening (1/3 c.) 1 1/2 tsp. nutmeg 1/2 c. milk 3/4 c. sugar 1 tsp. vanilla 2 beaten egg yolks 2 T. sugar (to roll doughnuts in)

1 c. flour 3/4 tsp. baking powder 1/2 tsp. cinnamon (to roll dough-

nuts in) 1/4 tsp. salt

Combine ingredients and fold in beaten egg whites plus 1 tablespoonful sugar per egg. Half fill small size muffin cup and bake at 350° until firm. Roll in sugar and cinnamon while warm.

HEALTH BREAD

Karyl Viste

1 c. quick oatmeal 1 c. raisins l c. all-bran cereal l c. sour milk 1 egg 3/4 c. sugar 1/2 tsp. salt 1 tsp. soda

1 c. stone ground whole wheat

flour Boil raisins in water. Let cool. Beat egg; add sugar and salt. Add stone ground whole wheat flour, oatmeal, cereal, sour milk with 1 teaspoonful scda. Mix all together until moist. Add raisin mixture and 1/3 cup nuts (optional). Batter will be very moist. Grease pan and bake at 350° for 1 hour. Makes 1 large or 2 small loaves.

ORANGE-NUT DATE BREAD

Florence Dolan

1 tsp. vanilla 1 c. dates (cut up) 1 beaten egg 1/2 c. walnuts (chopped) 1 c. sugar 2 c. bread flour Grated rind of 1 orange and juice

1 tsp. baking powder 2 T. butter 1/4 tsp. salt

Combine dates, walnuts, orange rind and juice (add boiling 1 tsp. soda water to juice to make one cup). To above add butter, soda; then add vanilla, beaten egg and sugar. Add dry ingredients. Fill 12-ounce juice cans (greased and floured) 2/3 full. Bake at 350° approximately 30 minutes.

POPPY SEED BREAD

Gladys Hanson

4 eggs 2 c. sugar

1 tsp. vanilla 1 1/2 c. corn oil

Mix well.

Chopped nuts (optional) Add: 1 large can Pet milk

2 oz. box poppy seed Mix well.

1 tsp. baking powder Add: 3 c. flour 1 tsp. salt

Mix well. Grease and line bottom of pans with wax paper. 1 tsp. soda

Makes 2 loaves. Bake 1 hour 15 minutes at 325°.

PUMPKIN BREAD

Rosalie Tarum

2 c. sugar 2 c. pumpkin 3 c. flour 1 tsp. soda 4 eggs (beaten) 1 tsp. salt 1 1/4 c. oil

Place all dry ingredients in bowl. With a spoon make a 3 tsp. cinnamon deep well in center; add liquid ingredients. Stir just until mixed. Pour into 2 loaf pans. Bake at 350° for 60 minutes.

You are only young once - after that it takes another excuse.

RHUBARB BREAD

Sherry Freiboth

Bake at 350° for 60 minutes. Makes 2 loaves. Grease and

flour pans. 1 tsp. vanilla 1 1/2 c. brown sugar 1 tsp. soda 2/3 c. salad oil 2 1/2 c. flour

1 c. buttermilk 2 c. fresh diced rhubarb 1 egg

1/2 c. chopped nuts 1 tsp. salt Blend above ingredients well.

TOPPING:

Sprinkle over batter in pans.

2 T. butter 1 1/2 c. brown sugar

Bake and cool for 20 minutes. Remove from pans and cool on racks.

SWEET APPLE MUFFINS

Connie Clabaugh

1/2 tsp. nutmeg 1/2 c. sugar 1/2 tsp. salt 1/3 c. shortening 1 1/2 c. apples (pared and 1 egg shredded) 1/3 c. milk 1/4 c. melted butter 1 1/2 c. flour 1/2 c. sugar 2 tsp. baking powder 1 tsp. cinnamon

Cream together sugar and shortening; blend in egg and beat well; add dry ingredients alternately with milk. Stir in apples. Fill well-greased muffin cups 2/3 full. Bake at 400° for 25 minutes. Dip muffins in melted butter and then roll in mixture of sugar and cinnamon. Makes 1 dozen.

OATMEAL MUFFINS

Sharon Kunka

1 c. flour 1 c. rolled oats 1 c. applesauce (or buttermilk) 1/2 tsp. salt 1/2 tsp. soda 1 egg 1 tsp. cinnamon 1/3 c. brown sugar 1 T. baking powder 1/3 c. salad oil

Bake at 400° for 20 minutes.

BRAN FLAKES BUTTERMILK MUFFINS

Orrie Wilson

-		-/-	cabe	Date
1/3 0	margarine	1/2	tsn.	salt
		1/2	csp.	soda
1/2 0	 sugar	1/2	+	

	TIL cabe parc
1 egg	2 c. bran flakes cereal
1 c sifted flows	
l c. sifted flour	1 c. buttermilk

2 tsp. baking powder Cream together sugar, margarine and egg until light and fluffy. Sift together flour, baking powder, soda and salt. Stir in bran cereal. Add dry ingredients to creamed mixture alternately with buttermilk. Stir just until combined. Fill paper baking cups or greased muffin tins 2/3 full. Bake at 375° 18-20 minutes. Makes 12.

THREE-MONTH MUFFINS

Karyl Viste

2 c. quick oatmeal	1 quart buttermilk
2 c. shredded wheat	4 eggs
2 c. all-bran cereal	5 tsp. soda
1 c. boiling water	1 T. salt
l c. salad oil	5 c. flour
2 1/4 c. brown sugar (packed)	The settlement of the best of the settlement of

Combine the three cereals. Pour boiling water over cereal mixture. Stir in salad oil and brown sugar. Add buttermilk. eggs, soda, salt and flour. Cover and keep refrigerated. Bake at 400° for 20 minutes.

ZUCCHINI NUT MUFFINS Sylvia Paulson

1/2 c. each brown sugar and honey	1 tsp. each soda and salt 1/2 tsp. baking powder and nutmeg
2 eggs	1 1/2 tsp. ground cinnamon
1/2 c. melted butter or margarine	l c. granola-type cereal or bran flakes
1 tsp. vanilla	1/2 c. chopped nuts
1 3/4 c. flour	2 c. shredded zucchini

Beat eggs; add sugar, honey, melted butter and vanilla. In separate bowl combine flour, soda, salt, baking powder. nutmeg, cinnamon. Add to egg mixture. Stir in cereal, zucchini and nuts. Spoon into 18 greased muffin cups and bake at 350° for 25 minutes or until done. (Freezes well).

BIG DUTCH BABIES	(oven pancakes)		Betty Jonansen
PAN SIZE	BUTTER	EGGS	MILK AND FLOUR
2-3 quart size	1/4 cup	3	3/4 cup each
3-4 quart size	1/3 cup	4	1 cup each
4 - 4 1/2 quarts	1/2 cup	5	1 1/4 cups each
4 1/2 - 5 quarts	1/2 cup	6	1 1/2 cups each
		The state of the s	J

Select the recipe proportions to fit your pan and put out all the ingredients you will need. Put butter in pan and set into a 450° oven (do not preheat oven before putting in butter), then mix batter quickly while butter melts. Beat eggs until light and lemon colored, gradually beat in milk and then flour. Remove pan from oven and pour batter into the hot melted butter. Return to oven and bake until puffy and well browned about 20-25 minutes. Dust with nutmeg if desired and serve at once. Serves 3-6.

DUTCH BABY TOPPINGS:

The classic - Have a shaker of powdered sugar and thick wedges of lemon at the table. Sprinkle sugar on hot pancake slices, then squeeze lemon over.

Syrups or fresh fruit - Serve a bowl of sliced strawberries, sweetened to taste, or any fruits in season (hot fruit: saute' fresh apple or pear slices in a little butter until tender, sweeten with sugar or honey and serve with cinnamon-sugar and sour cream or yogurt. Or heat banana in melted butter over medium heat, turning until hot and serve with lime wedges).

Canned pie filling - Try cherry or apple pie filling cold or warmed; add lemon juice and cinnamon to taste and serve with yogurt or sour cream.

QUICK RAISED PANCAKES

Edna Lilley

2 pkg. yeast 2/3 c. warm water (lukewarm	1 c. warm milk (or 1/2 c. each evaporated milk and warm water)
for compressed yeast)	2 eggs
2 c. prepared biscuit mix	3 T. melted butter or margarine or salad oil

Sprinkle yeast over warm water in a mixer bowl; stir until blended. Add the biscuit mix, milk, eggs and butter or oil.

Beat at medium speed until batter is smooth. Let stand at room temperature until it starts to bubble, 20 minutes. (Can speed up by putting small bowl in large bowl of warm water). Makes 2 dozen 4x5 inch pancakes.

WAFFLES

Edna McKinley

2	Ca	f1	our
-	~ .		LVV.

3 tsp. baking powder

1/2 tsp. salt

1 1/4 c. milk

4 T. melted shortening

2 eggs (separated)

1 T. sugar

Mix flour, baking powder, salt and sugar. Add milk and shortening. Add egg yolks, then egg whites beaten. Fold in egg whites last. Batter can be saved.

WAFFLES

Carol Entner

2 c. buttermilk with 1 tsp. 1 tsp. salt soda

1 T. sugar

3 egg yolks (slightly beaten)

1/4 c. oil

Mix the above together well. Add 2 cups flour, stirring well. Fold in 3 egg whites, which have been beaten stiff. Fold together carefully and well. Bake in waffle iron.

ZUCCHINI BREAD

Rosalie Tarum

1 c. oil or shortening 2 c. sugar

3 eggs

2 c. zucchini (peeled and 1/4 tsp. baking powder grated) 1/2 c. nuts

3 tsp. cinnamon 1 tsp. vanilla

1 tsp. soda

3 c. flour

1 tsp. salt

Cream shortening, sugar, eggs and zucchini. Add flour, salt, cinnamon, soda, baking powder and vanilla. Mix together and add nuts. Bake at 325° for 60 minutes.

ZUCCHINI BREAD

Jan Larson

12 eggs 8 tsp. cinnamon 8 c. sugar

1/2 c. oil

1 tsp. baking powder

2 tsp. ginger

8 c. zucchini 2 tsp. cloves

12 c. flour 12 tsp. vanilla 4 tsp. soda

Peel squash, halve lengthwise and remove seeds, then grate. Mix first 5 ingredients well; add last five ingredients and mix well. Bake approximately 1 hour at 350° in greased loaf pan. Makes 9 loaves or 11 small loaves. For a variety, I divide the dough up and put nuts, dates, chocolate chips or raisins in.

Goodie Norby

BUNS

1/4 c. warm water 2 c. sugar 1 tsp. sugar 1 c. lard

4 eggs 1 T. salt

14 c. flour 1 pkg. yeast

Combine sugar, lard and salt. Pour 4 cups boiling water over this and let cool good. Mix I package yeast in 1/4 cup warm water and 1 teaspoonful sugar. Let rise, then add to mixture above. Beat 4 eggs and add flour and knead. Stir up about 2:00 p.m. and let rise until 5:00 p.m. Knead. Let stand until 10:00 p.m. Shape into buns and let rise until morning at room temperature. Bake at 350°.

M. V. BUTTERHORNS

Clara Bahmiller

1/4 tsp. salt 4 c. flour

2 eggs 1 cake yeast

1/2 c. sugar 3/4 c. shortening (Crisco)

1 c. warm milk

Mix flour, shortening, salt and sugar into pie crust. Dissolve yeast in warm milk. Beat eggs. Mix in milk and yeast. Mix all together and set in cool place overnight.

In morning, divide into 5 portions. Roll out as pie crust to about 1/8-inch thick and spread with melted butter. Cut in half and fold over and roll up with cut edge up. Place in pan and let rise and bake at 350° until brown. Top with butter icing and grated nuts. salt, cimeron, sede, paking powder and venill

CINNAMON BUNDT ROLLS Marlene Mills

Rhodes frozen dinner rolls Cinnamon Nuts 1/2 c. white sugar

1/2 c. brown sugar Raisins (if desired)

Arrange 12-14 frozen dinner rolls in well-buttered bundt cake pan. Sprinkle with white and brown sugar. Cover with lots of cinnamon. Sprinkle with nuts and raisins, if desired. Let set overnight on counter uncovered. Bake 30 minutes at 350° in morning. Let set about 5 minutes, then turn out on plate.

OVERNIGHT CINNAMON PULL-APARTS

Sherry Johnson

16-17 frozen dinner rolls (as Rhodes)

1/2 c. brown sugar 1 tsp. cinnamon

1/2 c. margarine

Place rolls in well-buttered bundt pan. Melt together margarine, brown sugar and cinnamon. Boil 1 minute and pour over frozen dinner rolls. Let rise all night. Bake 350° 25-30 minutes.

FRENCH BREAD

Edna McKinley

1 pkg. dry yeast
1 1/2 c. very warm water
1 T. vegetable oil
1 T. sugar
4 c. sifted flour

Sprinkle yeast in 1/2 cup water; stir until dissolved. In large bowl dissolve sugar and salt in 1 cup water; add oil and yeast mixture. Mix well, add flour, mix well. Work through dough at 10 minute intervals 5 times. Turn on floured surface and divide dough into 2 balls. Let rest 10 minutes. Roll each ball into 9x12 inch rectangle. Roll up firmly as for jelly roll from long side. Seal edges, place on greased cookie sheet, score diagonally 6 times, cover. Let rise 1 1/2 hours. Bake 400° 30-35 minutes. Brush with melted butter.

FRENCH BREAD ROLLS

Sharon Lorang

2/3 c. evaporated milk

1/2 tsp. pepper

1 1/2 lb. lean ground beef

1 T. prepared mustard

1/2 c. cracker meal

1 tsp. salt

2 c. grated Cheddar cheese

1/2 c. chopped onion

French bread loaf

Green pepper (optional)

Brown meat until not pink. Cut French bread loaf lengthwise. Spread each half with 1/2 mixture. Wrap bottom of loaf in foil, up sides, leaving spread exposed. Bake at 350° for 25-30 minutes. Garnish with cheese and pimento strips. Put back in oven 5-10 minutes.

I've come to this conclusion,
That it's possible for me
To respect a lot of people
With whom I disagree.

ar, sugar, sait, eggs.

CRACKER BREAD

1 c. warm water 1 1/2 tsp. salt 1 tsp. sugar

3 c. flour

Stir together water, sugar and yeast; let stand 5-10 minutes, 1 pkg. yeast until foamy. Add remaining three ingredients, knead until smooth. Let rise I hour. Spread thin on cookie sheets. It can be rolled. Prick with fork. Bake at 350° 15 minutes. Brush with butter and return to oven for 2 minutes. Makes about 2 1/2 sheets. Freezes and stores well.

Serve with one of the following spreads.

SALMON MOLD:

2 envelopes Knox gelatin 1 T. lemon juice

1/2 c. cold water 1 (16 oz.) can salmon (drained 1 c. boiling water and flaked)

2 c. sour cream 3/4 c. Thousand Island 1 tsp. dill weed

In bowl sprinkle gelatin over cold water; let stand 1 minute. dressing Add boiling water. Stir well. With beater blend in sour cream, dressing and juice. Stir in remaining ingredients. Turn into 5-cup mold (a fish mold is pretty).

CHICKEN LIVER PATE':

Saute' 1 pound chicken livers and 1 large diced onion until liver is well done. Puree' in blender or food processor with 1 stick butter, 1 teaspoonful Worcestershire sauce, pinch each of salt, white pepper, cinnamon, cloves and nutmeg. Turn into terrine and chill well.

ORANGE ROLLS

Doris Sapp

4 eggs (beaten) 2 1/2 c. scalded milk

1/2 c. frozen orange juice 1 c. butter

4 T. grated orange rind 1/2 c. sugar

10 c. flour 2 tsp. salt

3 yeast cakes

Scald milk; cool. Add butter, sugar, salt, eggs, orange and yeast to flour. Frost with powdered sugar icing. Add a little orange juice for flavor.

DELICIOUS ORANGE ROLLS

Edna Lilley

Mix:

Juice of orange plus enough

warm water to make 1 c.

lukewarm liquid

2 cakes compressed yeast

1/4 c. sugar

2 eggs

1 1/2 tsp. salt

1/4 c. melted shortening

4 1/2 c. sifted flour

Turn out on floured board. Knead until smooth and elastic. Let rise until double. Roll out, spread with filling made from: grated rind of 1 orange, 1/4 cup sugar, 1/4 cup melted butter or shortening. Roll like jelly roll. Cut in 1-inch pieces. Place in greased muffin tins. Let rise until light. Bake at 450° about 15 minutes.

OATMEAL BREAD

Olga Koen

l pkg. active dry yeast l tsp. salt

1 1/2 c. warm water 1 T. shortening

1 T. sugar

2 1/2 - 3 c. flour

1 1/2 c. quick oats

Dissolve yeast in 1/2 cup of the water. Stir together 1 cup water, sugar, salt and shortening. Stir in one cup flour, dissolved yeast and oatmeal. Stir in enough more flour to make a soft dough. Turn out on floured board and knead until smooth, 6-8 minutes. Form dough into a ball; put in a greased bowl; let rise to double in bulk. Punch down; divide into 3-4 parts. Shape into round flat loaves, place loaves on greased cookie sheets, grease tops. With a long kitchen knife mark loaves in six wedges (be careful not to cut all the say through). Let rise until nearly double. Bake in 400° oven 20-25 minutes. Grease tops again; allow to cool or serve warm; cut in wedges. Freezes well.

ROLLS

Eileen Kelsh

2 T. sugar 1 1/2 c. milk (lukewarm)

6 T. shortening 2 yeast cakes (soaked in 1/2 c.

1 tsp. salt lukewarm water)

2 eggs or more 4-6 c. flour

Mix and knead at least two times real good and make desired rolls - cinnamon, etc.

REFRIGERATOR ROLLS

2 pkg. yeast

1 c. lukewarm water

1/2 c. sugar

1/2 c. shortening

2 tsp. salt

1 c. boiling water

6 1/2 c. flour (approximately)

Soak yeast in lukewarm water. Put sugar, shortening and salt in bowl and pour boiling water over and stir to melt shortening, sugar and salt. When lukewarm, add yeast mixture and flour to make soft dough that you can handle. Make into any shape or cinnamon rolls.

REFRIGERATOR ROLL MIXTURE

Eileen Kelsh

2 c. milk

1 tsp. salt

1/4 c. sugar

2 eggs

1/4 c. shortening

l c. Fleischmann's yeast

5 1/2 - 7 c. flour (1 1/2 c.

About 6 c. flour

Scald milk and chill. Add sugar, salt and yeast. Add wellbeaten eggs. Mix thoroughly. Add melted shortening. Continue adding flour to make a soft dough. Knead until smooth. Place in refrigerator in covered container until needed. About 2 hours before needed, let rise until very light. Shape into rolls and let rise until twice original size.

1/4 c. oil

WHOLE WHEAT ROLLS

Sherry Johnson

1 1/2 c. warm milk

1/2 c. sugar

1 1/2 tsp. salt whole wheat flour)

2 eggs

2 pkg. yeast (mixed with 1/4 c.

warm water)

Mix milk, sugar, salt, eggs, oil, 1 cup white flour, yeast. Mix in remaining flour and let rest on board; knead, rise, punch down, rise again. Make into rolls, rise and bake.

Always be sure your brain is in gear before you put your mouth in motion.

RUSSIAN BLACK BREAD

Diane Parsons

- 2 1/2 c. warm water (115°)
- 2 pkg. active dry yeast
- 1 tsp. sugar
- 2 tsp. salt
- 1/4 c. each butter or margarine, molasses and vinegar
- 1 square (1 oz.) unsweetened chocolate
 (melted)
- 2 T. caraway seeds (crushed)
- 2 tsp. instant coffee

- 2 tsp. onion powder or flakes 1/2 tsp. fennel seeds (crushed)
- 2 c. Stone-Buhr bran flakes
- 4 c. unsifted Stone-Buhr rye flour
- 3 1/4 c. unsifted all-purpose Stone-Buhr flour
- 1 tsp. cornstarch
- 1/2 c. cold water

Measure warm water into large bowl. Sprinkle yeast into water and stir until dissolved. Stir in sugar, salt, margarine, molasses, vinegar, chocolate, caraway seeds, instant coffee, onion powder, fennel seeds, bran flakes and rye flour. Beat until thoroughly blended. Stir in enough white flour to make stiff dough. Transfer dough onto lightly floured board. Knead until smooth and elastic (about 10 minutes); dough may be sticky. Form into a smooth ball. Place large bowl upside-down over dough and let rest for 15 minutes. Then place dough into greased bowl, turning to grease top. Cover and let rise in warm place free from draft until double in bulk, about 1 hour. Punch down and turn onto lightly floured board. Divide dough in half and shape each half into a ball about 5 inches in diameter. Place each ball in center of a greased 8-inch layer cake pan; cover. Let rise in warm place until double in bulk, about 1 hour. Bake in 350° oven about 45 minutes, or until done. Mix together cornstarch and water. Cook over medium heat, stirring constantly for 1 minute. As soon as bread is baked, brush this mixture over top of loaves. Return bread to oven and bake 2 to 3 minutes longer until glaze is set. Remove from pans. Let cool on wire racks away from drafts. Makes 2 round loaves. about 2 pounds each. (This bread is delicious. It gets its black color from the rye flour, molasses, coffee and chocolate).

The knowledge of God is not synonymous with the love of Him.

Thelma Christensen

WHOLE GRAIN BREAD

1 pkg. active dry yeast

1/2 c. warm water

1 c. milk

2 T. margarine

2 T. molasses

1 tsp. salt

1 egg (slightly beaten)

1 c. whole grain cereal (rolled oats)

3 1/2 c. flour

Bake in 2-pound coffee tin. In large bowl of electric mixer, dissolve yeast in the water. Scald milk with butter (cool to lukewarm). Stir in molasses, salt and egg. Add milk mixture to yeast, then blend in cereal. Beat at low speed and gradually beat in 2 1/2 cups of the flour; beat 2 minutes. Add rest of flour. When dough is all mixed up, put into greased coffee can. Grease the lid and put on the tin. Let rise until the lid pops off, then it is ready to bake. Bake at 350° for 1 hour, then cool 10 minutes. Take out of tin.

WHOLE WHEAT BREAD

Margareth Gullings

1 quart very hot water (in large bowl)

2 T. dry yeast (dissolved in

water) 1/3 c. dark Karo syrup 4 tsp. salt

4 c. whole wheat flour

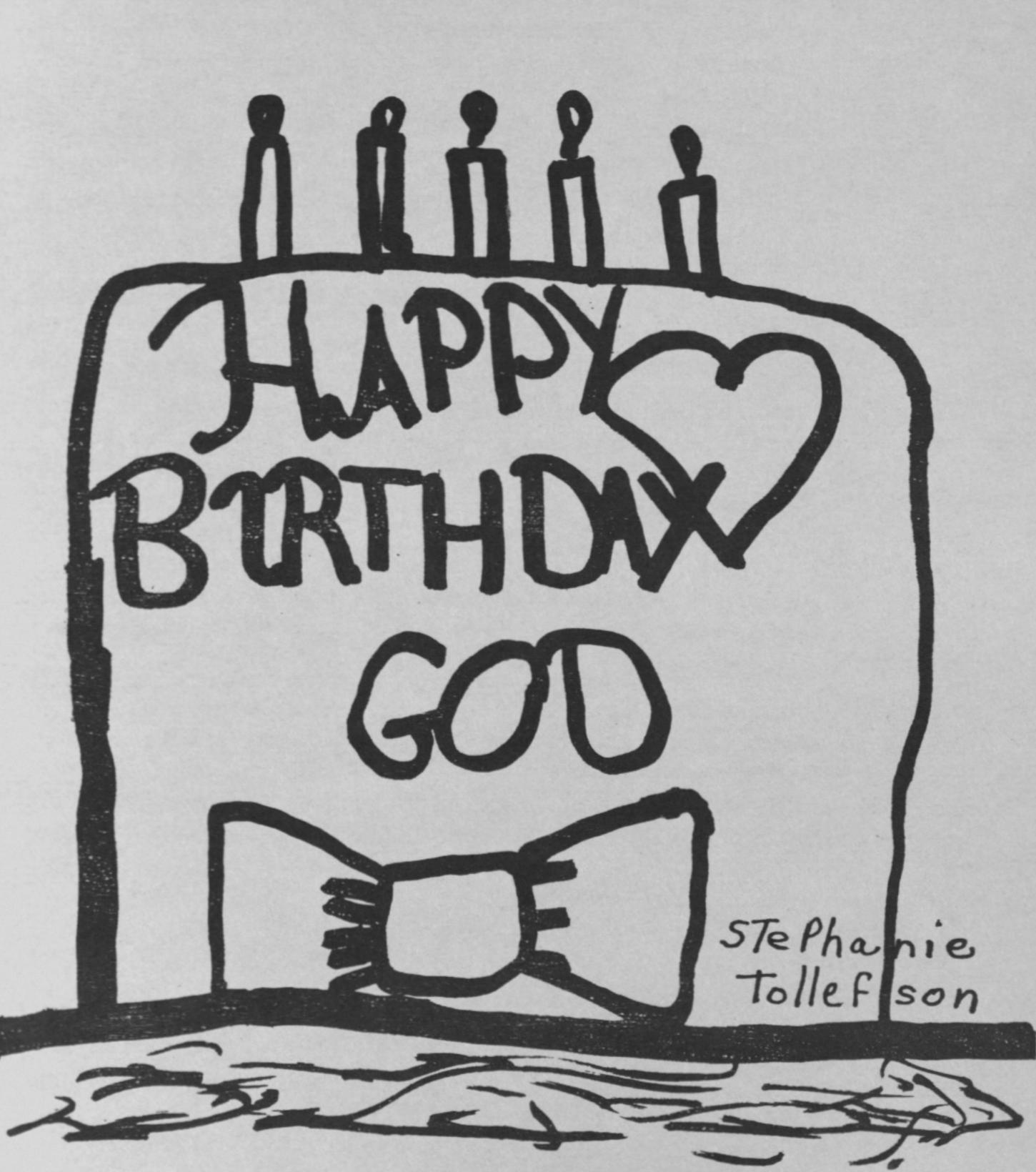
1 c. yellow corn meal

Mix all until smooth and add 3 cups white flour or more to be able to knead. Knead well and shape into ball. Grease well with margarine or corn oil and return to bowl. Let rise double, approximately 1 1/2 hours. Punch down and knead. Grease again and let rise double. Divide into 3 regular loaf pans or 5 small ones. Let rise again and bake at 350° for 45 minutes or 1 hour.

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CAKES



CAKES - FROSTINGS

RAW APPLE CAKE

Betty Madison

4 c. chopped apples
2 eggs (well beaten)
1 1/2 c. sugar
1 tsp. vanilla

1/2 c. salad oil 1 c. chopped nuts

Mix sugar and oil; add eggs, vanilla, apples and nuts.

Sift dry ingredients together and add apple batter.

2 c. flour

2 tsp. cinnamon 2 tsp. soda 1 tsp. salt

Bake 9x13 inch pan at 350° for 50-60 minutes.

FROSTING:

8 oz. Philadelphia cream Dash vanilla cheese 1/2 c. butter

Combine ingredients and add powdered sugar to thicken; beat until desired frosting stage.

APPLESAUCE CAKE

Kay Craig

1 c. sugar

1/2 c. butter or margarine

1 1/2 c. applesauce

2/3 c. butterscotch chips 2 c. flour

2 tsp. soda 1/2 tsp. cinnamon 1/2 tsp. cinnamon 1/2 tsp. vanilla

Cream butter and sugar. Add egg and beat. Sift together dry ingredients and all alternately with applesauce. Fold in butterscotch chips. Bake at 350° about 40 minutes.

TOPPING:

3/4 c. chopped nuts
1/2 c. butterscotch chips
1/3 c. brown sugar
1/4 c. light cream or milk
2 T. butter

Heat until melted, stirring frequently. Sparead on cake. Broil for one or two minutes until bubbly and lightly browned.

Sin would have fewer takers if its consequences occurred immediately.

AUNT LOU'S APPLESAUCE CAKE

Anna Lou Meland

AUNT LOU'S APPLESAUCE CITE	2 heaping tsp. soda
3 c. applesauce 2 c. brown sugar 1 large c. shortening	1 tsp. vanilla 1 tsp. lemon 2 tsp. salt
1 tsp. cloves	3 c. raisins

Cream shortening and brown sugar. Mix in applesauce. Add 2 tsp. cinnamon remaining ingredients and mix well. Add enough flour to make a

OPTIONAL INGREDIENTS TO BE ADDED: Nuts, dates, mixed fruit,

Bake for 1 hour at 300°. (I place a small container of chocolate chips. water in the oven while the cake is baking to keep it from drying out).

Sherry Johnson

CARROT CAKE	1 small can crushed pineapple
2 c. flour 1 tsp. baking powder	1/2 c. chopped nuts (optional) 1/2 salt
1 1/2 tsp. soda	2 c. sugar
2 tsp. cinnamon 2 c. grated raw carrots	1 1/2 c. Wesson oil

Mix oil, sugar and eggs. Sift dry ingredients. Add to oil 4 eggs mixture. Add carrots, pineapple and nuts. Bake 350°.

Frost with: 1 box powdered sugar, 1/4 cup margarine, 1 8-ounce cream cheese, 1 teaspoonful vanilla. Beat well.

CARROT CAKE

Helen Tappan

4 eggs 3 small jars Gerber's strained	2 1/2 c. flour 2 tsp. soda 2 tsp. cinnamon 1/2 tsp. salt 1/2 c. finely chopped walnuts
ICING: 1 (8 oz.) pkg. cream cheese 1/2 c. margarine Mix in order given, walnuts 350° for 45 minutes.	3 1/2 c. powdered sugar 1 tsp. vanilla 1ast. Makes 3 layers. Bake at

CHOCOLATE CAKE

Ann Hardaway

l cube butter or margarine

1 c. sugar

2 eggs (separated)

1 1/2 squares chocolate (melted)

l c. sour milk or buttermilk (you can use 2 T. vinegar and fill with sweet milk to make 1 c. liquid) 1 tsp. soda

1 tsp. salt (omit if butter is used)

l tsp. vanilla

1 1/2 c. cake flour (sifted)

Beat shortening and sugar well. Melt chocolate. Cool.

Add vanilla and melted chocolate to the cake mixture. Add flour.

Put soda in just before folding in the beaten egg whites. Use 2

9-inch cake pans or one 9x13 inch pan. Grease 9-inch pans and

put in wax paper greasing both sides of the paper. Grease the

9x13 inch and then flour it, if you use that size. Bake at 350°

for layer pans and a little longer for the 9x13 inch pan.

CHOCOLATE CAKE

Goodie Norby

2 eggs
2 c. cake flour
2 c. sugar
1/2 c. buttermilk
2/3 c. margarine
1 tsp. soda
2 squares chocolate

FROSTING:

1 c. sugar
1 square chocolate
1/3 c. milk
1 tsp. vanilla
1/3 c. shortening

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Mix cake ingredients in cake flour that has been sifted 3 times. Mix all together with electric mixer for 2 minutes, then add 1 cup boiling water. Pour in 9x13 inch pan that has been greased and floured. Bake at 350° for 30 minutes.

Frosting - Stir together ingredients. After it comes to a fast boil, boil 1 minute. Cool to room temperature and beat. (For white frosting, leave out chocolate).

When makes resisting temptation difficult

COFFEE CHOCOLATE CAKE

Rosalie Tarum

c. coffee (warm) /2 c. cocoa
1/2 c. flour
tsp. vanilla

Cream sugar and shortening. Add eggs one at a time and 1 tsp. soda beat well. Dissolve soda in warm coffee. Sift dry ingredients together 3 times. Add dry ingredients and coffee alternately to creamed mixture. Add vanilla. Beat thoroughly. Bake in 9x13 inch pan or layer pans at 375° for 25-30 minutes, or until done.

FROSTING: 1/2 c. sugar	1/2 c. boiling water 1 1/2 T. butter	
1 1/2 T. cornstarch 1 square chocolate (grated)	1/2 tsp. vanilla	
	a to and calt	

Mix sugar and cornstarch; add chocolate and salt. Add water. Dash salt Cook until mixture thickens. Remove from heat; add butter and vanilla. Spread on cake while hot. (Double recipe for layer cake).

NEVER-FAIL RED CHOCOLATE CAKE

Erma Fox

2 c. brown sugar (firmly packed) 1/4 tsp. salt 3/4 c. margarine	5 minutes - temperature: 350° 2 T. cocoa 1 c. boiling water 1/2 c. buttermilk 2 tsp. soda 2 c. sifted cake flour
1 tsp. vanilla 2 eggs	real well. Beat whole eggs; ad

Cream margarine and sugar real well. Beat whole eggs; add and beat again. Add buttermilk, then the flour and cocoa sifted together (alternate). Beat well; add salt and vanilla; sprinkle soda over mixture, then pour boiling water over soda and let foam. Beat well. Cut 24 pieces.

What makes resisting temptation difficult for many people is they don't want to discourage it completely.

Emma Grina

DUMP CAKE

1 can cherry pie filling

1 pkg. yellow cake mix

Spread pie filling in bottom of oblong pan then pineapple 1 can crushed pineapple over that. Sprinkle cake mix over pineapple. Dot with 1 1/2 cubes margarine and sprinkle with nuts. Bake 350° for 30-35

minutes.

Kay Craig

DUMP CAKE

Put into rectangular cake pan in layers: 1 box yellow or white cake mix 1 (No. 2) can crushed (dry)

1/2 - 1 c. chopped nuts pineapple with juice

1 - 1 1/2 sticks butter 1 can cherry pie filling 1 (6 or 8 oz.) can coconut Bake 1 hour at 350°.

Eileen Kelsh

In warm mixing bowl place 1/2 cup shortening, 1 cup brown GINGERBREAD sugar, 2 eggs and 1/2 c. molasses, 1 teaspoonful each ginger and cinnamon and 1 cup flour. Beat hard 1 minute.

Add 1 more cup flour with 1 teaspoonful soda and a little salt. Beat hard 1 minute. Last add 1/2 cup boiling water and beat briefly. Final batter should be light (tender and delicious). Serve with soft cheese, whipped cream or vanilla ice cream.

REFRIGERATED GINGERBREAD

Kristin Walker

Cream:

1 c. shortening

1 c. sugar

Beat in:

1 c. molasses

4 eggs 1 c. buttermilk

Sift:

1/4 tsp. allspice

4 c. flour 2 tsp. baking soda

1/4 tsp. ground cloves

1 tsp. ginger

Mix in flour and dry ingredients. Fold in 1/2 cup raisins 1/2 tsp. cinnamon and 1 cup chopped nuts. Store in covered container in refrigerator. Bake in muffin pans at 375° for about 20 minutes. Batter may be kept for several weeks in refrigerator.

CHOCOLATE MAYONNAISE CAKE

Margaret Throckmorton

1 1/2 -	
1 1/2 c. mayonnaise	1 1/2 tsp. cinnamon
1 1/2 c. sugar	4 4 40
1 1/2 m	1 1/2 tsp. baking powder
4 1/2 T. cocoa	3 c. flour
3/4 tsp. salt	
1 1 /2	1 1/2 tsp. soda
1 1/2 c. boiling water	1 1/2 0
1 1/2 c. nuts	1 1/2 c. raisins
/ - Ce Huts	1 1/2 +

1 1/2 tsp. vanilla Cream mayonnaise, sugar, cocoa and cinnamon. Sift baking powder, flour and salt. Dissolve soda in water and pour over raisins and let stand 5 minutes. Add nuts, raisins and water to mayonnaise mixture. Add dry ingredients. Beat and add vanilla. Bake at 350° for 30-35 minutes in 9x13 inch pan.

HOT MILK CAKE

Dot Zimmerman

1 C. milk	2 c. flour
1/4 lb. butter	1 tsp. baking powder
3 eggs	1 tsp. vanilla
2 c. sugar	Pinch salt
771 177	

Heat milk until butter or margarine has melted. Beat eggs well; add sugar. Add flour plus salt alternately with hot milk. Mix thoroughly; add baking powder and vanilla. Batter will be thin. Bake in well-greased and floured tube cake pan for 1 hour at 375°.

LAZY DAISY CAKE

Betty Madison

2 eggs	1 T. butter
1 c. sugar	1 c. sifted flour
1/2 c. milk	1 tsp. baking powder
l tsp. vanilla	Pinch salt

Put milk and butter on to heat (scald). Beat eggs thoroughly; add sugar and beat until white and stiff. Stir in dry ingredients sifted once. Add vanilla and hot milk, stirring carefully. Pour into 8x8 inch pan. Bake 350° 25-30 minutes.

TOPPING:

2/3 c. brown sugar	4 T. cream
1/3 c. melted butter	1/2'c. coconut and/or nuts
Spread on warm cake and	place under broiler until frosting

caramelizes.

LEMON MERINGUE CAKE

1 egg 1 pkg. yellow cake mix 1/2 c. butter or margarine

(softened)

2 T. butter or margarine FILLING: 1/2 c. cornstarch (softened) 1 T. grated lemon peel 1/4 tsp. salt 1 3/4 c. water 1/2 c. lemon juice 1/4 tsp. cream of tartar 1 1/3 c. sugar 4 eggs (separated - reserve

1/2 c. sugar whites)

Combine first 3 ingredients; mix well. Press into 9x13

In saucepan combine first 4 filling ingredients; cook over inch pan. medium heat, stirring constantly until mixture just comes to a boil. Remove from heat. Beat egg yolks slightly; stir in 1/2 cup cornstarch mixture. Add this to remaining cornstarch mixture in saucepan. Continue cooking until mixture thickens. Stir in butter, lemon peel and juice. Pour over cake mixture in pan. Beat egg whites with cream of tartar until frothy. Gradually add sugar, beating until stiff peaks form. Spread over filling to within 1/2-inch of sides of pan. Bake 25-30 minutes at 350° until meringue is golden brown. Refrigerate at least 1 hour before cutting.

MISSISSIPPI MUD CAKE

Marlene Mills

1/3 c. cocoa 1 c. butter or margarine 1 tsp. vanilla

1 c. coarsely chopped walnuts 4 eggs 1 c. flaked coconut 1 (13 oz.) jar Marshmallow Creme

2 c. sugar 1 1/2 c. sifted all-purpose flour

FROSTING:

1/3 c. cocoa 1/2 c. butter or margarine 1 (1 lb.) box confectioners' (softened) sugar 6 T. milk

1 c. coarsely chopped walnuts Continued Next Page.

MISSISSIPPI MUD CAKE (Continued).

In large bowl with electric mixer at medium-high speed, beat shortening until creamy. Add eggs one at a time, beating well after each addition. Add coconut, sugar, flour, cocoa, vanilla and walnuts. Stir with large spoon until well mixed. This is a heavy batter. Don't beat. Spread batter in greased 9x13 inch pan. Bake 45 minutes at 350°. As soon as cake is taken from oven spread Marshmallow Creme over hot cake. Let cool 20 minutes. Blend together frosting ingredients until smooth. Stir in half of walnuts. Spread frosting on top of cake; swirl through Marshmallow Creme. Sprinkle with remaining walnuts.

PINEAPPLE WALNUT CAKE

Wilma Cole

2 eggs
1 (20 oz.) can crushed
2 tsp. soda
2 pineapple (undrained)
1 c. each white and brown sugar
2 tsp. soda
1 c. chopped walnuts

2 c. all-purpose flour

Beat eggs until light and fluffy. Add pineapple, flour, sugars and soda. Mix by hand. Stir in walnuts. Spread in ungreased 13x9x2 inch pan. Bake at 350° oven 45 or 50 minutes. Serve with whipped cream.

SOUR CREAM POUND CAKE

Hilma Cole

1 c. butter or margarine
2 1/2 c. sugar
3 c. all-purpose flour
6 eggs
1/4 tsp. baking soda

1 c. sour cream

Cream butter and sugar until light. Add egg yolks, one at a time, beating after each addition. Beat in sour cream and vanilla. Sift together flour and soda; add to batter gradually. Beat egg whites until stiff; fold into cake batter. Pour into greased 10-inch tube pan. Bake at 300° oven 2 hours or until toothpick in cake comes out clean. Let cool in pan 10 minutes; remove and cool completely on wire rack.

Love is a power that enables us before it obligates us.

BUTTERSCOTCH RHUBARB UPSIDE-DOWN CAKE

Rosalie Tarum

DOTIL	TO THE RESIDENCE OF THE PARTY O	1/2 +	sp. vanilla
1 c.	shortening		. milk
		2/3 6	· IIITTI

3 egg yolks 3 stiffly beaten egg whites

1 1/2 c. brown sugar 2 c. cake flour 3 tsp. baking powder 4 c. sliced rhubarb

Cream shortening and sugar; add egg yolks and mix well. 1/2 tsp. salt Mix dry ingredients together. Add vanilla to milk, then add alternately with dry ingredients to creamed mixture. Fold in egg whites. Grease bottom of 9x13 inch pan and sprinkle with the brown sugar, spread with rhubarb and cover with cake batter. Bake at 350° for 45 minutes. Let stand about 10 minutes before inverting on large platter.

RHUBARB CAKE

Thelma Christensen

1/2 tsp. salt 1/2 c. shortening 2 c. flour 1/2 c. white sugar

2 c. diced rhubarb 1/2 c. brown sugar

1/3 c. sugar 1 c. buttermilk or sour milk 1 tsp. cinnamon 1 egg

1 tsp. soda Cream shortening, sugars and egg with mixer. Add soda to buttermilk. Add flour and salt and mix. Fold in rhubarb. Put in greased 9x13 inch pan. Sprinkle sugar and cinnamon over top. Bake 35 to 40 minutes at 350°.

RHUBARB CAKE

Irene Eck

1/2 c. Crisco l c. buttermilk

1 1/2 c. brown sugar 1 1/2 c. diced rhubarb

1 c. chopped nuts

1 tsp. vanilla 3/4 c. flour

2 c. flour 1/2 tsp. cinnamon 1 tsp. soda 1/4 lb. oleo

1/2 tsp. salt

Mix together Crisco, brown sugar, egg and vanilla. Then add 2 cups flour, soda, salt and buttermilk. Fold in rhubarb and nuts. Spread in pan (9x13 inch) and top with mixture of 3/4 cup flour, cinnamon and oleo. Bake at 350° for 45 minutes. (Topping mixture will be crumbly).

SCRIPTURE CAKE

Gladys Hanson

1/2 c. Judges 5:25 (butter) 1 c. Jeremiah 6:20 (sugar)

3 Isaiah 10:4 (eggs)

3 T. I Samuel 14:25 (honey)

1/2 tsp. Leviticus 2:13 (salt) 2 c. I Kings 4:22 (flour)

2 tsp. Amos 4:5 (baking powder)

2 tsp. II Chronicles 9:9 (1 each cinnamon and nutmeg)

1/2 c. Judges 4:19 (milk) 1 c. Nahum 3:12 (figs -

chopped)

1 c. Numbers 17:8 (sliced

almonds)

1 c. I Samuel 30:12 (raisins) Cream butter and sugar. Add honey and beaten egg yolks. Add remaining dry ingredients mixed together alternately with milk. Stir in fruit and nuts. Fold in beaten egg whites last. Bake at 350° for about 45 minutes in 9x13 inch pan. Serve with whipped cream topping or ice cream.

CHOCOLATE ZUCCHINI CAKE

Carol Habets

1/2 c. butter 1/2 c. oil

1 3/4 c. sugar

2 eggs

l tsp. vanilla

1/2 c. sour milk 2 1/2 c. flour

4 T. cocoa

1 tsp. soda

1/2 tsp. cinnamon and 1/2 tsp. cloves

1/2 c. chocolate chips

1/2 c. nuts 1/2 tsp. salt

2 c. finely grated zucchini

Cream butter, oil and sugar. Add eggs, vanilla and sour milk. Add dry ingredients to mixture. Stir in zucchini. Sprinkle nuts and chocolate chips on top. Bake at 325° for 45 minutes in 9x13 inch pan.

CARAMEL FROSTING

Emma Grina

1 c. brown sugar

1/3 c. milk

1/2 c. butter or margarine

Boil and stir 2 minutes. Cool 30 minutes; gradually add confectioners' sugar until of right consistency. Sprinkle chopped pecans on top if desired. Good for caramel cake or white cake.

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COCOANUT-PECAN FROSTING

Jan Larson

1 c. evaporated milk

1/2 c. butter 1 tsp. vanilla

1 c. sugar

3 egg yolks

Mix all together in pan. Cook and stir over medium heat until mixture thickens - takes about 10 minutes. Remove from stove and add 1 1/2 cups coco anut and 1 cup chopped pecans. Beat until frosting is cool and thick enough to spread.

FROSTING

Edna McKinley

1/2 tsp. salt

2 3/4 c. powdered sugar

l egg

1/4 c. maple syrup

1/2 c. shortening

2 tsp. vanilla

Mix powdered sugar, salt and eggs; blend in syrup. Add shortening and vanilla, mixing until smooth and creamy. Add more sugar to thicken or water to thin frosting if required.

NEVER FAIL FROSTING

Mary Miller

1 c. brown sugar

1 c. powdered sugar

4 T. butter or margarine

1 tsp. vanilla

4 T. Sego milk

Mix brown sugar, butter or margarine and milk; heat to boiling point. Add powdered sugar and vanilla; beat until smooth.

NOTE: Chocolate may be added to first mixture if desired.

NEVER FAIL FROSTING

Jan Larson

Boil together 10 large marshmallows, 1 cup sugar, 4 tablespoonfuls milk and 1 tablespoonful butter for 1 minute. Add enough sugar to spread and 1 teaspoonful vanilla. If chocolate frosting is desired, add 1 1/2 squares of chocolate.

ONE-MINUTE BOILED CHOCOLATE FROSTING

Jan Larson

1 c. sugar

1/4 c. cocoa

1/4 c. milk

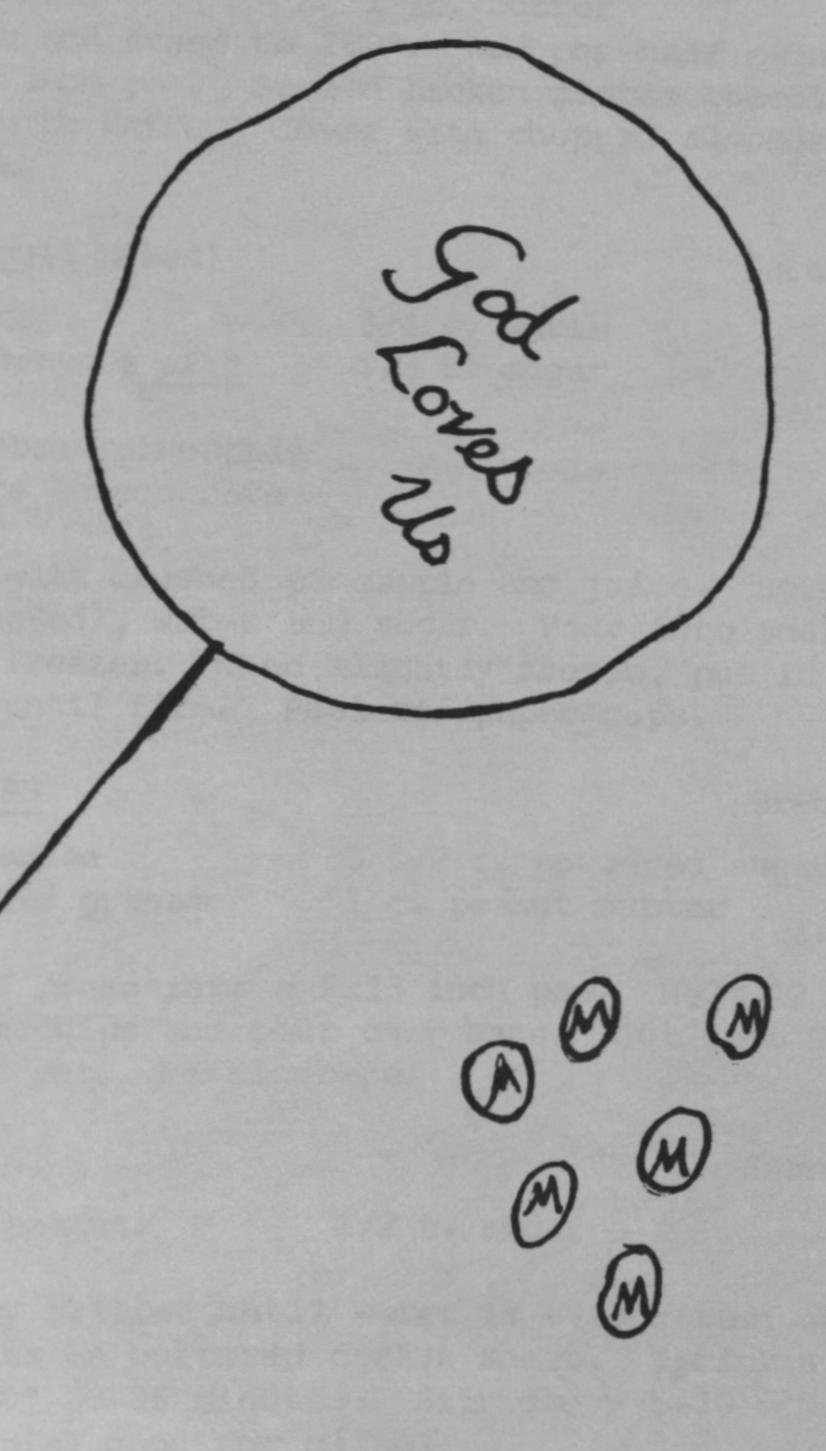
1 tsp. vanilla

1/4 c. butter

1/8 tsp. salt

Mix and stir above ingredients until comes to a boil. Boil 1 minute. Cool and beat until spreading consistency. Chopped nuts may be sprinkled on top.

Candy



Donna Larson

CANDY

ALMOND ROCA

Trudi Schmidt

3 1/2 c. chopped almonds

2 c. sugar

2 large Hershey bars

1 lb. butter

Cook butter and sugar to 280°. Add one-half of nuts. Pour into llx16 inch pan. Spread broken pieces chocolate over top and spread with knife. Cover with chopped almonds. Cut while still warm.

(fruit treat) BUNNYSICKLE

Sarah Eidsvig

1 c. fruit yogurt

3/4 c. water

1 c. crushed pineapple with juice

1/3 c. sugar

1 (6 oz.) can frozen pineapple or orange juice concentrate (thawed)

Mix yogurt with crushed pineapple and juice. Stir in frozen juice (thawed), water and sugar. Pour into small paper cups. Place in freezer. When slightly frozen, put in wooden sticks. Freeze until firm. Peel off paper cups.

PEANUT BUTTER CUPS

Brent Viste

1 c. melted margarine

3 1/2 c. powdered sugar

1 c. finely crushed graham cracker crumbs

1 c. peanut butter

Mix well and press into a 9x13 inch pan. Melt 12 ounces of milk chocolate chips and pour over bars. Cut into 96 pieces when chocolate is set. Refrigerate.

CANDIED NUTS

Sharon Kunka

2 c. raw Spanish peanuts 1/2 c. sugar

1 c. water

Boil in heavy skillet until water is evaporated; stir often. Spread nuts on buttered cookie sheet, Sprinkle with salt. Bake at 300° 30-35 minutes. Stir every 5-10 minutes. May double or triple; good for gifts.

CARAMEL CORN

Char Messmore

AND THE PROPERTY AND PERSONS ASSESSMENT OF THE PROPERTY AND PERSONS ASSESSMENT OF THE PERSONS AS		
1 c. oleo (2 sticks)	1 tsp.	salt
	1 tsp.	soda
2 c. brown sugar	NO. 10 THE RESERVE THE PROPERTY OF THE PROPERT	
	1 tsp.	vanilla
1/2 c. light syrup		[[[[[[[[[[[[[[[[[[[[

Boil oleo, brown sugar, syrup and salt for 5 minutes. Add 1 teaspoonful soda and vanilla. Pour over 6 quarts popped corn. Bake 1 hour at 250°, stirring 4 or 5 times.

CHOCOLATE KNOX BLOX

Lorraine Severson

	a to
gelatin	1 1/2 c. cold water 1 pkg. (12 oz.) chocolate chips
1/0	

In medium saucepan combine all ingredients. Stir constantly over low heat 5 minutes or until chocolate is melted. (You may stir in 1/2 cup of any of the following: chopped nuts, raisins, Marshmallow Creme or chopped maraschino cherries). Pour into 8 or 9-inch square pan and chill until firm. Cut into 1-inch squares. Makes about 6 dozen.

CRACKER JACKS

Sarah Eidsvig

-			beekham.
1 c.	honey		butter
	Melt ingredients over	er low heat.	

Pour over:

6 c. popped corn

May add raisins, sunflower seeds, etc.). Mix together.

Spread on lightly greased cookie sheet. Bake at 350° for 10 minutes.

HARVEST POPCORN

Lorraine Severson

1/3 c. melted margarine 1 tsp. dried dill weed 1 tsp. lemon pepper 1 tsp. Worcestershire sauce 1/2 tsp. onion powder 1/4 tsp. salt 2 quarts popped corn (1/3 or unpopped) 1/2 tsp. garlic powder 2 c. shoestring potatoes	c.
1 c. mixed nuts	

Mix margarine, dill weed, lemon pepper, Worcestershire sauce, garlic powder, onion powder and salt. Toss with remaining ingredients. Spread popcorn mixture on jelly roll pan. Bake 6 to 8 minutes, stirring once.

KRAZY KRUNCH

Irene Eck

2 quarts popped corn

1/2 c. walnuts

1/2 c. Spanish peanuts

1/2 c. cashews

2/3 c. almonds (coarsely

chopped)

1/2 c. Karo light syrup

1 1/3 c. sugar

1 c. margarine

1 tsp. vanilla

Mix popcorn and nuts on cookie sheets. Combine sugar, syrup and margarine. Boil over medium heat, stirring constantly. Boil 10-15 minutes. Do not overcook. Mixture should be light caramel color. (About 12 minutes is about right). Remove from heat. Stir in vanilla. Pour over popcorn. Mix to coat well. Spread out to dry. When cool, break apart and store in lightly covered tin. Delicious!!

KEEP-ON-HAND SNOW CONES

Sarah Eidsvig

Orange (or any other flavored) juice

Freeze juice in ice cube trays and put frozen cubes in plastic bag to store. Put 3-6 cubes at a time in blender until of snowy consistency. Pile into paper cup to serve. Adding a little water makes it a "slush". (Even kids who don't usually like orange juice will like it this way).

HOMEMADE FUDGESICLES

Sarah Eidsvig

1 (3 oz.) pkg. chocolate pudding (non-instant)

3 1/2 c. milk

Add milk to pudding mix. Cook until thick, cool and pour into molds. Molds - 3-ounce paper cups or ice cube trays with paper spread on top to hold sticks in place while mixture freezes.

NEVER FAIL CARAMELS

Florence Baszler

1/2 lb. butter or oleo l c. white syrup (melted)

l can Eagle Brand milk

2 c. brown sugar

Slowly bring to boil and continue to boil slowly for 25 minutes. Stir frequently, scorches easily. Add 1 cup walnuts and pour into greased pan.

NEVER FAIL FUDGE

Doris Sapp

IND VIDIC TITLE	1 c. nuts (chopped
4 c. sugar 1 (8 oz.) can milk 15 marshmallows	1 T. vanilla 1/8 lb. butter

1 pkg. dark chocolate chips

Combine sugar and milk; cook about 4 minutes. In bowl put remaining ingredients; beat well and pour into greased pan.

NUTTY POPCORN CRUNCH

	1/3 c. honey
2 quarts popped corn	
2 quarts or almonds	1/4 c. butter
1 c. salted peanuts or almonds	1/3 c. water
1 c. wheat germ	1/2 tsp. salt
1 c. raisins	1,2

In large bowl combine popcorn, peanuts, wheat germ and 1 c. sugar

raisins. Melt butter in heavy saucepan, stir in sugar, honey, water and salt. Cook over medium heat, stirring until sugar is dissolved and mixture boils. Continue cooking to hard ball stage 260° or until mixture is slightly brittle when dropped into cold water. Slowly pour syrup over popcorn mixture, stirring to coat all pieces. Turn into 2 buttered 10x15 inch pans. Bake at 250° for 45 minutes, stirring every 10 minutes. Break apart as mixture like orange juice will like it this way). cools. Yield: About 10 cups.

PEANUT BUTTER YUMS

Stacey Zins

FLIMITOI DOLLAR TO THE PARTY OF		1/2 - honov
1 c. natural peanut 1 c. uncooked oats	butter	1/3 c. honey 1 T. wheat germ

1 c. instant milk

Mix together, roll into balls, roll in sesame seeds or coconut, store in covered container in refrigerator.

REESE CUPS

Sherry Johnson

REEDE COLD	1 3/4 c. crushed graham crackers
1 c. margarine (melted) 1 c. peanut butter	2 1/3 c. powdered sugar
Mix ingredients well and sy spread 2 cups milk chocolate chi Refrigerate. Cut in squares be	pread in 9x13 inch pan. Melt and ips over peanut butter mixture. Fore they are firm.

minutes. Stir frequently, scordies essily, ethic true walkuts

SOUR CREAM FUDGE

Genevieve Tanberg

1/2 c. butter

2 c. brown sugar

1 1/2 c. sour cream

2 c. white sugar

Vanilla Nuts

Combine butter and sugar and bring to a boil. Add sour cream and white sugar. Boil to soft ball stage. Add vanilla and nuts. Beat and put in pan to cool.

TURTLES

Irene Eck

1 3/4 c. all-purpose flour (save out 1/4 c.)

1 1/2 c. quick oatmeal

3/4 c. firmly packed brown sugar

1/2 tsp. salt

3/4 c. butter or margarine (melted)

1 (12 oz.) jar caramel ice cream topping

1 bag chocolate chips

6 oz. coarsely chopped pecans

Combine flour, oatmeal, brown sugar and salt. Add margarine. Mix until crumbly. Press into 9x13 inch pan. Save out 3/4 cup topping to sprinkle on top. Bake in preheated oven 10 minutes at 375°. Sprinkle chocolate chips and nuts over this, then add 1/4 cup flour (what you saved out) to the jar of topping. Drizzle over the chips and nuts. Add remaining crumbs. Bake at 375° for 20 minutes more.

SUGARLESS PEANUT BUTTER CANDY

Becky Coulter

1/2 c. chunky peanut butter

1/2 c. skim milk

1 T. vanilla

1 c. raisins

4 graham crackers

1/2 c. coconut (unsweetened)

Cream peanut butter in 1/4 cup skim milk; add vanilla. Grind the raisins and add to peanut butter. Crush the crackers and work in. Add remaining milk (enough to make it stick together). Form in balls and roll in coconut. Or press in 9x9 inch pan and cut in squares. Refrigerate.

NEVER FAIL FUDGE

Joanne Knutson

2 c. sugar

1/2 c. Karo syrup

2 T. Baker's cocoa

1/2 c. margarine

1/2 c. canned milk

Mix and cook over medium heat until soft ball. Add I teaspoonful vanilla after removing from heat. Stir until stiff, then put in greased 10-inch pan. May add chopped walnuts if desired. Canning Goods Anne Schmidt

CANNING

APPLESAUCE

Carol Entner

Slice 12 cups raw apples into salt water to prevent darkening. Drain. Place apples in pan. Add water to just cover bottom of pan. Add 1 teaspoonful cinnamon, 1 cup sugar and 1 tablespoonful red sugar (decorator sugar). Bring to boil; reduce heat and cook slowly until apples are soft. Stir frequently. Adjust recipe to suit family. Dudley and McIntosh apples are best. This freezes well.

RHUBARB SAUCE

Emma Grina

2 1/4 c. water 1 1/2 c. sugar

Bring to boil and add 3 cups cut-up rhubarb. Simmer about 5 minutes.

20 MINUTE APPLE BUTTER

Helen Tappan

3 quarts apple pulp 1/3 c. vinegar 10 c. sugar 1 c. red cinnamon candies Cook 20 to 25 minutes.

SHREDDED CABBAGE TO FREEZE

Clara Bahnmiller

1 medium cabbage (shredded) 1 green pepper (chopped) 1 carrot (grated) 1 tsp. salt

Mix with cabbage. Let stand 1 hour. Squeeze out excess moisture. Add carrots and pepper. Let stand while you mix 1 cup vinegar, 1/4 cup water, 1 teaspoonful whole mustard seed, 1 tsp. celery seed, 2 cups sugar. Combine ingredients and boil 1 minute. Cool to lukewarm and pour over slaw mixture, and freeze. If you want this salad for a meal take out in the morning and it should be unfrosted by the time you have your meal ready. . Put I quart berries in colender and pour a quart of to

te dill in quart jar. Pour holling brind oper and

Where nobody suffers, nobody cares.

BLACKBERRY-RHUBARB JAM

Doris Sapp

5 c. rhubarb

1 can blackberries

6 c. sugar

Cut rhubarb in small pieces; pour boiling water over and let 2 c. boiling water stand 2 minutes. Drain; add blackberries; boil 2 minutes. Add 3 cups sugar and boil 2 minutes. Add 3 more cups sugar and boil 6 minutes. Put in jars and seal.

HARLEQUIN PEAR JAM

Florence Dolan from Gert Swantz

2 quarts ripe pears (sliced thin)

3 pints sugar

1 c. maraschino cherries and juice (sliced thin)

1 c. crushed pineapple

1 whole orange (ground fine)

Cook pears, pineapple, orange and sugar until thick, about 40 minutes. Add the cherries and juice; cook 5 more minutes. Can while hot.

RHUBARB JAM

Emma Grina

3 lb. rhubarb (cut)

3 medium oranges

Pour 1 pound (2 cups) sugar over rhubarb only. Let stand an hour or overnight. Squeeze oranges; grind rind fine. Add 1 cup water to rind and simmer 1/2 hour or so until tender. (Use juice instead of water). Add to rhubarb; add 5 1/2 cups sugar. Cook 20 minutes and seal in pint jars.

RHUBARB JAM

Emma Grina

Cut up fine 4 cups rhubarb and add 4 cups of sugar. Let stand overnight. Bring to boil and simmer 10 to 15 minutes. Remove from fire and add 1 package strawberry Jello; put into jars and seal.

STRAWBERRY AND RASPBERRY JAM Emma Grina

Put 1 quart berries in colander and pour a quart of boiling water over them. Let drain; add 1 cup sugar and boil 2 minutes, then cool. Add 2 cups sugar and boil 5 minutes.

ZUCCHINI JAM

Christine Miller

6 c. peeled and shredded 4 T. lemon juice

zucchini large can crushed pineapple 6 c. sugar with juice

Boil until thick and transparent (approximately 1/2 hour). Add 1 large package apricot Jello. Stir until well melted and at a boiling point. Cool and freeze in jelly jars or freezer containers.

BEET PICKLES

Jan Larson

Cook beets, leaving 2 inches of stem. Drain and slip out of their skins and slice.

Make syrup of:

2 c. sugar 1 tsp. cinnamon

2 c. water 1 tsp. cloves 2 c. vinegar 1 tsp. allspice

Cook the syrup and drop in beets, boil together for 10 minutes. Put in jars and seal.

BREAD AND BUTTER PICKLES

Lorraine Severson

Mix:

cucumbers thinly sliced)

4 quarts thinly sliced 8 large white onions (peeled and

Sprinkle with:

1/2 c. salt (not iodized) 2 quarts crushed ice

Cover with heavy lid for 3 hours. Drain well. Rinse well with cold water and place in large kettle. Add:

5 c. sugar

1 tsp. celery seed

5 c. cider vinegar (4%

2 T. mustard seed

acidity) 1 1/2 tsp. turmeric

Bring almost to a boil. Pack in hot jars and seal.

DILL PICKLES

Edna McKinley

3 c. water 1 c. vinegar 1/4 c. salt

Lump alum

Boil all together. Put dill, cucumbers and alum (size of bean) and more dill in quart jar. Pour boiling brine over and seal. Can add peppers and/or garlic.

MILLION DOLLAR PICKLES

Jan Larson

2 T. mustard seed 1 1/2 quarts vinegar 1 tsp. celery seed

Slice 6 quarts cucumbers, 12 onions and 3 green peppers; sprinkle with canning salt and let stand overnight. In the morning, drain and add above mixture. Mix and bring to a boil, remove from heat, add 1 can pimentos; seal hot.

READY TO EAT PICKLES

Ann Hardaway

2 T. salt 9 c. cucumbers (sliced)

1 tsp. celery seed l c. sliced onions

1 c. green pepper (sliced) Let stand 2 hours; then drain.

2 c. sugar 1/4 tsp. alum for quart

1 c. vinegar (for crispness)

Heat vinegar and sugar and alum and pour over the vegetables. They can be kept in refrigerator for weeks. You can cut recipe and make smaller amount if you desire.

REFRIGERATOR PICKLES

Jan Larson

7 c. sliced cucumbers 1/2 green pepper (sliced very 2 medium onions (sliced thin) thin) 2 T. salt

Mix the above together and let set for 2 hours, drain and add 2 cups sugar and 1 cup vinegar. Do not cook. Store in large container in refrigerator; they will keep indefinitely.

CRANBERRY-ORANGE RELISH

Emma Grina

2 c. sugar 4 c. Eatmor cranberries

2 oranges (quartered and seeded)

Put raw cranberries and oranges through the food chopper; add sugar and mix well. Chill in refrigerator a few hours before serving. This makes one quart relish and it will keep well in the refrigerator for several weeks. VARIATION: Added diced celery makes a new crunchy relish for

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CRANBERRY-ORANGE RELISH

Sherry Johnson

1 envelope unflavored 1 c. boiling water gelatine 1/4 c. lemon juice 1/2 c. cold water 2 c. raw cranberries

1/3 c. sugar llarge orange (unpeeled)

1/8 tsp. salt 2/3 c. sugar

Dissolve unflavored gelatine in cold water. Add sugar, salt, boiling water and lemon juice. Mix well. Put raw cranberries and unpeeled orange through food grinder and add to the mixture. Chill.

GREEN TOMATO RELISH

Jan Larson

24 green tomatoes 2 green peppers 2 red peppers 8 onions

Grind tomatoes, peppers and onions together and drain.

SYRUP:

4 c. sugar 2 T. celery seed

3 c. vinegar 1 T. salt

2 T. mustard seed

Cook all the ingredients together for 15 minutes. Drain off some of the liquid if necessary. Seal hot. 4-6 pints.

SWEET GREEN TOMATO RELISH

Jan Larson

19 green tomatoes 2 green peppers

10 onions

Grind and let stand overnight. Add a little salt to this. In the morning drain and add:

4 apples (chopped) 2 c. vinegar 1 can pimento 1 tsp. cloves 4 c. sugar 1 tsp. cinnamon

Boil 15-20 minutes and can at once. This relish is very good served on hamburgers. 6 pints.

In giving of oneself there is enough taken away to have room to receive.

TOMATO SAUCE

1/2 bushel tomatoes (about

26 lb.)

6 garlic cloves

6 medium onions (chopped)

1/2 c. brown sugar

1/4 c. salt

3 T. oregano leaves

2 T. basil

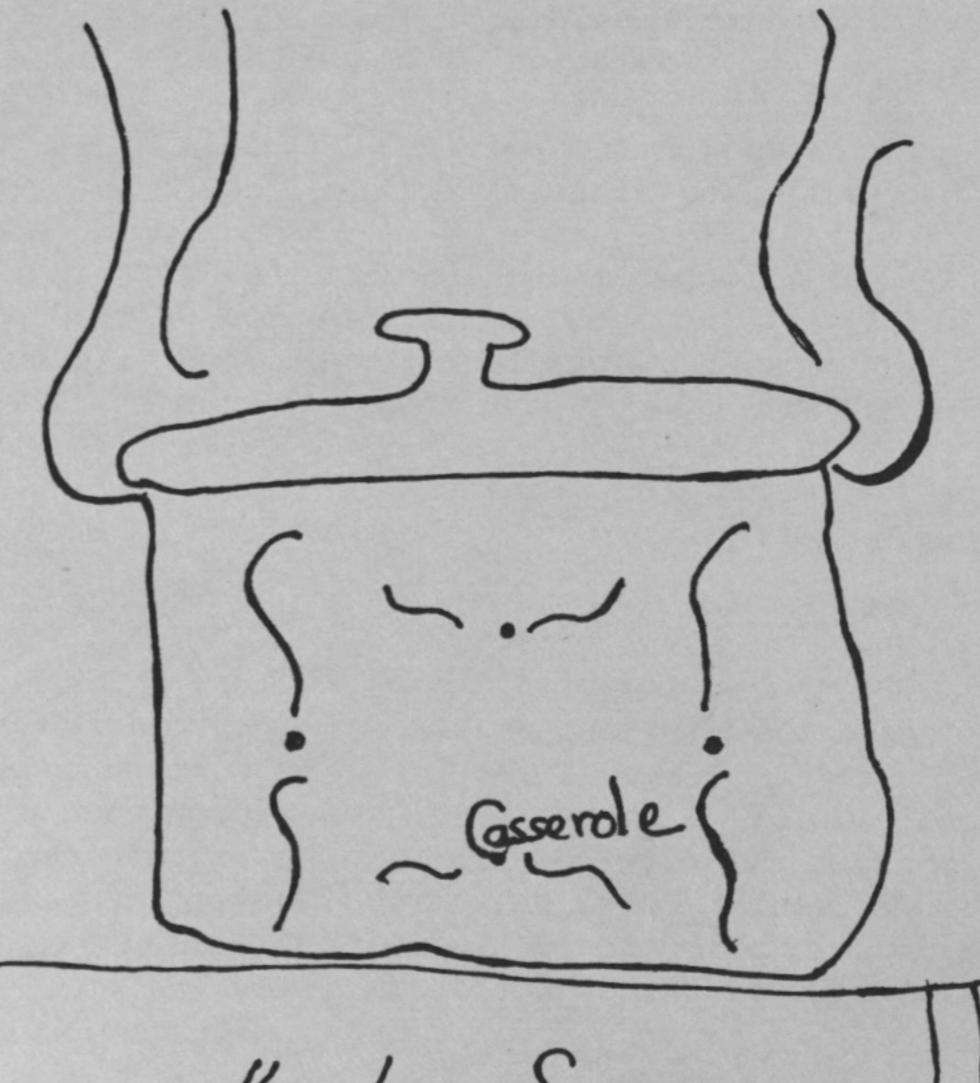
1 tsp. pepper

1 c. chopped parsley Wash and cut tomatoes into large chunks. Cook in a 20-quart saucepot over high heat to boiling, stirring frequently. Reduce heat, cover and simmer 15-30 minutes until tomatoes are very soft. Fill blender container about 3/4 full with cooked tomatoes, cover blender and blend at high speed. Press tomatoes through a coarse sieve or food mill, discard remaining seeds and skin. Return sieved tomatoes to same saucepot. Add spices; heat to boiling. Reduce heat and simmer, uncovered, 4 hours or until sauce reaches desired consistency, stirring occasionally. Can or freeze. Use as is for spaghetti sauce or pizza sauce or in any recipe calling for tomato sauce. Makes about 10 pints.

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asseroles



Karlene Severson

CASSEROLES

AFRICAN CHOW MEIN

Marion Skibsrud

1	C.	rice	(boil	10	minutes	
		and	wash	1)		

steak (brown with flour) 2 c. water

2 c. celery (chopped) 2 c. onions (chopped)

1 can mushroom ends 2 cans mushroom soup

1 lb. diced veal or pork 2 cans chicken and rice soup

1/4 c. nuts (cashews or mixed)

Mix all ingredients and bake at 350° for 1 hour, stirring several times. Add nuts just before serving. Serves 10 or more.

BAKED BEANS

4 c. navy beans

1 tsp. soda

l large onion

1 c. brown sugar

or 1 tsp. dry

l tsp. salt

Millie Vasichek

1/2 tsp. pepper

1 tsp. Worcestershire sauce

2 T. molasses

1 c. catsup

1 1/2 tsp. prepared mustard 1/2 lb. bacon (cut in pieces)

1/2 lb. salt pork (cut in pieces)

Pour boiling water to cover beans and soda. Bring to boil, drain and re-cover with boiling water. Cook until a little firm (about 1 1/2 hours). Add other ingredients. Bake at 200° minus cover or 250° with cover for approximately 6-8 hours, adding more water if too dry.

BAKED BEAN HOT DISH

Volga Garberg

8 sliced bacon

1 c. brown sugar

1/2 c. vinegar

4 small or 1 large onion 2 small ones

l can drained kidney beans

1 can lima beans

1 can butter beans

1 tsp. prepared mustard 1 large can pork and beans or

Fry bacon reserving grease. Drain bacon on paper. Add brown sugar to pan with bacon grease. Add vinegar, mustard and onion. Onion may be in rings if you wish. Simmer about 20 minutes. Add bacon bits. Add beans. Put in Crock Pot or in casserole in oven on low heat, about 300° for 1 hour. Good for picnics or potluck parties.

BROCCOLI CASSEROLE

Millie Vasichek

2 pkg. frozen broccoli spears (parboiled)

6 whole new white potatoes (or others cut up)

2 small onions (chopped)

2 pkg. cheese sauce mix

2 cans Cheddar cheese soup

2 c. bread crumbs (may be browned in butter)

Slivered almonds

Place alternate layers of the vegetables in a greased 4quart casserole. Prepare cheese sauce as directed; add soup and mix thoroughly. Pour sauce over vegetables. Top with bread crumbs and slivered almonds. Bake for 1 hour in 350° oven. Makes 16 servings.

BROCCOLI CASSEROLE

Borghild Thorp

2 pkg. chopped broccoli (cooked)

1 c. cooked rice

crumbs or onion rings on top.

1 medium onion (sauteed in margarine)

1 jar Cheez Whiz

l can cream of chicken soup l can sliced water chestnuts Mix and bake in casserole 20-25 minutes. Put buttered

BROCCOLI CORN CASSEROLE

Leona Wenaas

2 pkg. frozen "cut" broccoli l can cream style corn

1 egg

3/4 c. cracker crumbs

3 strips bacon (cocked and crumbled)

1 c. grated cheese

Partially cook broccoli. Mix corn, egg and cracker crumbs (1 tablespoonful grated onion may be added). Layer of broccoli, layer of corn, top with broccoli. Put some bacon between layers. Top with cheese. Bake 45 minutes at 350°. Serves 8. May be prepared ahead of time and kept in refrigerator. If so, allow a little more time for baking.

BROCCOLI RICE CASSEROLE

Margaret Throckmorton

1 (14 oz.) pkg. Minute Rice

2 (10 oz.) pkg. frozen chopped broccoli

1 c. chopped celery

1 c. cheese spread (16 oz. jar)

1 c. milk

2 cans cream of mushroom soup

4 T. margarine

1/2 c. chopped onion

Continued Next Page.

BROCCOLI RICE CASSEROLE (Continued).

Cook rice according to directions. Cook broccoli according to directions; drain. Saute' celery and onion. Combine soup, milk and cheese. Stir in rice, broccoli and celery mix. Turn into 2 2-quart casseroles. Bake at 350° for 40-45 minutes.

BUSY DAY CASSEROLE

Helen Tappan

1 lb. ground beef	4 sliced raw potatoes
2 c. tomatoes	l box frozen corn
1 small onion (chopped)	1 box frozen peas

Salt and pepper

1 c. grated Cheddar cheese

Put in casserole in order given. Bake 2 hours with cover.

Uncover last 10 minutes and add grated cheese.

CHICKEN CASSEROLE

Irene Eck

Put in large pan. Cover and bake at 375° for 1 hour. Uncover and bake at 300° for 30-45 minutes.

CHICKEN AND HAM LASAGNE

Janet Nelson

8 oz. lasagne noodles (cooked and drained)	1 c. Parmesan cheese 1 (4 oz.) can mushrooms
1/4 c. margarine	2 c. cubed and cooked chicken
1/3 c. flour	1 (10 oz.) pkg. frozen asparagus
1/4 tsp. pepper	(cooked and drained)
1 T. minced, dried onion	6 oz. mozzarella cheese
2 c. chicken broth	(shredded)
l c. milk	1 c. cubed, cooked ham

Make white sauce of margarine, flour, broth and milk. Add pepper, onion, 1/2 cup Parmesan cheese and mushrooms.

In lasagne pan layer noodles, chicken, ham, asparagus and white sauce mixture; end with noodles on top. Sprinkle with 1/2 cup Parmesan cheese. Bake in 350° for 35 minutes. Let stand 10 minutes before serving. (Serves 6-8).

Irene Eck

CHICKEN HOT DISH

2 T. chopped onion 1/4 c. cream of mushroom scup 2 chickens

2 T. butter 1/2 tsp. pepper

6 c. dry bread cubes 3/4 c. margarine (melted) 3/4 c. cream of mushroom soup 1 1/4 tsp. sage

Stew chickens in very small amount of water and butter. Cut 3/4 tsp. salt

into large pieces. Make gravy with juice from what you cooked chicken in. Make dressing with bread cubes, sage, salt, chopped onion, 1/4 cup cream mushroom soup and pepper. Add margarine. Put in layers in pan and add gravy to each layer. Spread 3/4 cup mushroom soup on top. Bake in 375° oven for 35-40 minutes or until gravy is very bubbly. Serve with cranberry sauce. (Can use Franco American chicken gravy but not as good).

CHICKEN HOT DISH

Karyl Viste

1 can chicken rice soup 1 chicken (cut up)

1 can cream of chicken soup 1 pkg. Lipton's onion soup

1 can water 1 c. celery (diced)

1 c. dry rice (regular type)

Mix rice, celery and onion soup in casserole. Lay chicken pieces on top. Mix the two soups and water together and pour over chicken. Bake about 2 hours at 350°.

CHICKEN LASAGNA

Florence Linden

3 T. butter 3 c. cooked chicken

2 c. shredded Cheddar cheese 1 can cream of chicken soup

1 can milk 1 1/2 c. cottage cheese

6 oz. can mushrooms 8 oz. lasagna noodles

Small jar pimento (chopped) 1 medium chopped onion

1/2 tsp. basil 1 chopped green pepper

Cook, drain and rinse lasagna noodles. Saute' onion, green pepper in butter. Add chicken soup, milk, mushrooms, pimento, and basil. Layer in casserole in order: noodles, chicken, cheese, cottage cheese, sauce. Sprinkle top with Parmesan cheese. Bake 1 hour at 350°. Serves 10-12.

CHICKEN TETRAZZINI

Janet Nelson

l c. medium to thin white sauce (made with chicken broth)

l c. chicken (cooked and cut in large pieces)

1/2 c. spaghetti (cooked and cut in 1-inch pieces)

1 (4 oz.) can mushrooms with juice

1/3 c. Parmesan cheese

3/4 c. buttered cracker crumbs

1/2 c. slivered almonds

1 (10 oz.) pkg. frozen chopped broccoli

In buttered casserole layer spaghetti, chicken, almonds, mushrooms and cream sauce. Top with broccoli, buttered crumbs and cheese. Bake at 425° until brown. (Serves 4).

CHICKEN TORTILLA CASSEROLE

Helen Tappan

4 whole chicken breasts
1/2 c. milk
1 dozen corn tortillas
1 grated onion

l can cream of chicken soup 3 small cans mild green chilies 1 can cream of mushroom soup 1/2 lb. colby cheese (grated)

Butter 9x13 inch baking dish. Boil chicken with skin and bone. Cut in 3-inch strips. Cut tortillas in 3-inch squares. Chop chilies. Put 1/2 cup chicken broth in bottom of pan. Place layer of tortillas, then chicken, until gone. Pour soup mixtures (soup, milk, onions and chilies) on top. Top with cheese and let stand overnight in refrigerator. Bake for 1 1/2 hours at 300°.

CHICKEN-RICE CASSEROLE

Char Messmore

Spread 1 cup raw white rice in a 9x13 inch cake pan. Mix 1 can onion soup and 1/2 can water and 1 can cream of chicken soup and 1/2 can water in a bowl. Place 1 raw, cut-up chicken, skin side up on top of rice. Salt and pepper. Pour the soup and water mixture over the chicken and rice. Bake at 400° for 1/2 hour. Cover the pan with tin foil and bake at 300° for 1 1/2 hours.

CHINESE CASSEROLE

Irene Eck

1 c. chopped celery
1/2 c. onions

1/4 c. water

1/4 lb. cashew nuts

Dash soy sauce

1 can mushroom soup

1 can tuna

1 small can Chinese noodles

Combine ingredients. Reserve part of noodles and sprinkle on top. Bake at 325° for 40 minutes.

CHICKEN STRATA

Marilyn Thorne

THE RESERVE THE PROPERTY OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO I	
10 c. cubed day-old bread	2 1/2 c. milk
10 C. Cuped day or	1 c. mayonnaise
4 c. diced chicken	1 tsp. dried sage
1/2 c. chopped green pepper	
ci-al. channed onion	Dash cayenne

4 T. finely chopped onion Dash cayenne 4 T. butter (melted) 8 eggs

2 cans cream of celery soup

Place 4 cups of bread cubes in large baking dish or casserole. Combine meat, green pepper, and onion; sprinkle over bread in dish. Top with another 4 cups bread cubes. Beat eggs; combine with soup, milk, mayonnaise, seasonings. Pour evenly over ingredients in baking dish. Cover and chill for 1 to 3 hours. Toss remaining 2 cups bread cubes with melted butter; sprinkle atop. Bake uncovered at 350° until knife inserted just off center comes out clean, about 50-60 minutes.

CHILI RELLENO CASSEROLE

Verna Strand

CUITIT KDDING	\ ownersted milk
4 (4 0Z.) Cans Of coga con-	1 (13 oz.) can evaporated milk (or 16 oz. half and half)
(chopped)	3 T. flour

1 lb. Tillamock cheese (grated) 1 lb. monterey jack cheese 1 tsp. salt (grated)

4 eggs Wash chilies, remove seeds, drain well. (When use dried, do not wash). Layer a 13x9x2 inch casserole: 2 of the cans of chilies, putting them flat. Lay the Tillamook cheese on top of them, then the other 2 cans of chilies. Top with the monterey jack grated cheese.

Separate eggs, beat yolks, add milk, flour and salt. Beat whites until stiff, fold into yolks the flour and salt mixture, and pour over chilies and cheese. Bake 350° for 1 hour on bottom shelf. (Can be made ahead).

SIX-LAYER DINNER

Joanne Knutson

SIX-LAIDN DINAME	
1 c. sliced raw potatoes 1 c. sliced raw carrots 1/2 c. chopped celery	1/2 c. sliced onions 1 tsp. salt Dash pepper 1 can tomato soup

1 c. raw hamburger Place in buttered casserole in given order. Bake 1 1/2 hours at 375°. (May add any other raw vegetable desired).

CRAB LASAGNA

Marlene Mills

1/2 lb. (9) lasagna noodles

2 cans cream of shrimp soup

2 cans crab meat

2 c. cream style cottage cheese

1 c. chopped onions 1 egg (well beaten)

1 tsp. salt

1/4 tsp. pepper

4 tomatoes

1 (8 oz.) pkg. cream cheese Cook noodles according to directions on package. Heat together soup and crab meat. Mix together cottage cheese, cream cheese, chopped onions, beaten egg, salt and pepper. Grease 9x13 inch casserole. Layer noodles, layer of half of cheese mixture, layer of noodles, all crab meat mixture, rest of noodles, then rest of cheese mixture. Slice tomatoes over top; sprinkle with 2 tablespoonfuls sugar. Bake 45 minutes at 350°. Sprinkle with 1/2 c. grated sharp Cheddar cheese. Bake again 45 minutes at 350°. Let stand 10-15 minutes.

ENCHILADA CASSEROLE

Miriam Martinson

1 lb. hamburger

1 onion

2 cans chili beans

1 small can chopped olives

4 oz. taco sauce

1 small can evaporated milk

1 can mushroom soup

8 oz. cheese (shredded)

1 small can green chilies

6 or 8 taco shells (quartered)

Fry hamburger, onions; drain and add chili beans. Simmer 15 minutes. Mix mushroom soup, olives, taco sauce, evaporated milk and chilies. In the bottom of a casserole dish layer taco shells, meat, soup mixture, ending with shredded cheese. Bake 45 minutes at 350°.

GOOP

Ann Hardaway

Brown 1 pound ground beef (add grease to the pan) plus one medium-sized onion, chopped. Season. While browning meat, boil 1/2 or 3/4 cup of rice in salted water. When mixture is browned well, add one can tomato soup. Rinse can well with water and add also. Next add 1 can of tomato paste; add chili powder to taste (about 1 teaspoonful). After meat has simmered and is hot, add drained rice and simmer 1/2 hour. Add 1 can of kidney beans last and allow to heat, then serve.

CRAZY CRUST RECIPE (see following 5 recipes for filling recipes) Orva Hegg

Lightly grease and flour bottom and sides of 9-inch metal or 9-inch glass pie pan. Oven - 425°.

1/2 c. Pillsbury's best 1/4 c. solid shortening unbleached or all-purpose 1/2 c. dairy sour cream flour l egg

1/2 tsp. salt

1/2 tsp. baking powder

Lightly spoon flour into measuring cup; level off. Combine all ingredients in medium bowl. Stir until blended, about 60-70 strokes. (Batter will be slightly lumpy). Spread batter thinly on bottom and thickly up sides to within 1/4-inch of pan rim. Fill and bake at 425° according to individual recipes. Cool dinners 5 minutes before serving. Refrigerate leftovers. NOTE: If using Pillsbury's best self-rising flour, omit baking powder and salt. High altitude - 5200 feet: No change.

Refrigerating and freezing suggestions - Crust may be covered and refrigerated, unfilled, up to 12 hours before filling and baking.

Leftovers may be covered with foil and refrigerated or frozen.

To reheat refrigerated dinners, cover and bake at 425° for 35 to 45 minutes.

To reheat frozen dinners, cover and bake at 425° for about 1 1/4 hours.

1. MEXICAN DINNER:

1 1b. ground beef (lightly browned and drained)

1 tsp. salt

2 tsp. chili powder

1/4 - 1/2 tsp. Tabasco pepper sauce

1/2 c. chopped onion or 2 T. 1/2 - 1 c. shredded monterey instant minced onion

16 oz. can (2 c.) kidney beans (undrained)

6 oz. can tomato paste

1/2 c. finely chopped lettuce

1/2 c. (1 medium) finely chopped tomato

jack, Cheddar or American cheese

Prepare crazy crust. Combine all above ingredients except lettuce, tomato and cheese. Mix thoroughly. Spoon into crust. Bake 20 to 30 minutes until crust is deep golden brown. Sprinkle with lettuce, tomato and cheese. Serve with taco sauce, if

CRAZY CRUST RECIPE (Continued).

2. BEEF 'N BEAN DINNER:

browned and drained)* 6 oz. can tomato paste

sauce

2-3 tsp. Worcestershire sauce

1/4 c. chopped onion or 1 T. instant minced onion

1 lb. ground beef (lightly 1 can (16-19 oz.) baked beans

1/8 - 1/4 tsp. Tabasco pepper 1 - 1 1/2 c. (4-6 oz.) shredded Cheddar or American cheese

1 1/2 - 2 c. (6-8 oz.) shredded

Cheddar or American cheese

Prepare crazy crust. Combine all above ingredients except cheese. Mix thoroughly. Spoon into crust. Bake 18 to 28 minutes until crust is golden brown. Sprinkle with cheese. Return to oven to melt cheese. Sprinkle with paprika or parsley flakes, if desired.

1/2 c. catsup

*3/4 - 1 pound wieners, cut in 1/2-inch pieces, may be substituted for ground beef.

3. BARBECUED BEEF DINNER:

1 lb. ground beef

1/2 c. chopped green pepper or celery

1 T. mustard

2 tsp. Worcestershire sauce

1/4 c. chopped onion or 1 T.

instant minced onion

Prepare crazy crust. In large frypan, brown beef and green pepper; drain. Stir in remaining above ingredients except 1 cup cheese. Spoon into crust. Bake 18 to 28 minutes until crust is golden brown. Sprinkle with remaining cheese; return to oven to melt cheese. Sprinkle with paprika or parsley flakes, if desired.

4. ITALIAN BEEF 'N CHEESE DINNER:

browned and drained)

1 tsp. salt

1 tsp. oregano

1/4 tsp. garlic powder

1/4 c. chopped onion or 2 T.

instant minced onion

1 lb. ground beef (lightly 1/2 c. chopped olives (if desired)

6 oz. can tomato paste

4 oz. can mushrooms (undrained)

1 - 1 1/2 c. (4-6 oz.) shredded mozzarella, Cheddar or American cheese

Prepare crazy crust. Combine all above ingredients except cheese. Mix thoroughly. Spoon into crust. Bake 18 to 28 minutes until crust is golden brown. Sprinkle with cheese; return to oven to melt cheese. Sprinkle with paprika or parsley flakes, if desired. Continued Next Page.

(Continued). CRAZY CRUST RECIPE

5. CHEESE AND CORN DINNER:

1 1/2 c. cubed luncheon meat or 6 1/2 oz. can tuna

(drained)

1/2 c. whole kernel corn (drained)

1/4 c. chopped onion or 1 T. instant minced onion

1 c. (4 oz.) shredded

Cheddar or American cheese

1 egg

1 T. flour

3/4 c. milk

1/2 tsp. Worcestershire sauce

Prepare crazy crust. In the following order, layer meat or tuna, corn, onion and cheese in crust. In small bowl, combine egg with flour; blend in milk and Worcestershire sauce. Pour mixture over cheese. Bake 20 to 30 minutes until filling is firm. Sprinkle with paprika or parsley flakes, if desired.

HAM AND NOODLES

1/2 of 8 oz. pkg. broad

noodles 1 small green pepper

3/4 lb. ground, smoked ham (1 1/2 c.)

1 egg (beaten)

Genevieve Tanberg

2 T. melted butter or margarine

1 (1 lb. 4 oz.) can cream style corn

1 1/2 c. cornflakes

3/4 c. (4 oz.) diced processed cheese

Cook noodles according to package directions. Cut six crosswise slices from green pepper; reserve for garnish. Chop remaining peppers. Combine ham, egg and butter; add noodles, chopped pepper, corn, cornflakes and cheese. Spoon into greased 1 1/2-quart casserole. Bake 50 minutes at 350°. Garnish with pepper rings. (Serves six).

HUNTER'S DELIGHT

Florence Linden

1 lb. bacon

1 lb. ham

1 can cream style corn

1 can tomatoes 1 can mushrooms

1 c. cubed Cheddar cheese

l can lima beans (baby green) Small pkg. spaghetti Fry bacon crisp, drain and cut up. Cube ham and brown in bacon pan. Combine all ingredients except spaghetti. Cook spaghetti. Mix with other ingredients. Bake at 350° for 45 minutes.

JOHN WAYNE CASSEROLE

Carol Habets

2 cans chopped green chilies 2/3 can evaporated milk

1 lb. monterey jack cheese (grated)

4 eggs (separated)

1 T. flour

1/2 tsp. salt

1/8 tsp. pepper

In large bowl combine cheese and chilies. Place in buttered 2-quart casserole. Beat egg whites until stiff. In small bowl combine remaining ingredients. Fold mixture together. (egg whites and yolks). Pour liquid over cheese. Bake 45 minutes at 325°.

MEAT AND POTATOES

Mavis Barth

1 lb. hamburger

1/3 c. green pepper 2/3 c. chopped onion 1 can tomato soup

1 can mixed vegetables

(drained)

Mashed potatoes

Brown hamburger with green pepper and onion. Drain off fat. Add tomato soup and vegetables. Place in buttered pie tin and bake 30 minutes in 350° oven. Put an ice cream scoop mashed potatoes on top of the meat pieces and return to oven until slightly browned. (Makes six servings).

NO PEEKIE PORK CHOPS OR CHICKEN

Jan Larson

1 c. regular rice

1 1/2 - 2 c. water

2 cans cream of chicken soup

l envelope Lipton dry onion soup mix

1 small can mushrooms

1 cut-up chicken or 5 medium pork chops

Mix the above ingredients in a 9x13 inch pan. Lay pork chops or chicken on top. Bake at 325° for 2 hours.

PAPA MAC'S BEANS

Shawna Martinson

1 can pork 'n beans

3 slices bacon

1 large onion

2 T. vinegar

2 T. chili sauce or catsup

2 T. molasses

Fry bacon and onion until tender; pour off a little grease. Add molasses, vinegar, chili sauce and beans. Cook 2 hours.

OVEN RICE CASSEROLE

Marlene Mills

6 T. butter or margarine 1 c. chopped celery

1 1/2 c. long grain white rice 2 cans beef consomme' (soup)

1 medium onion (chopped)

Brown rice in butter. Add chopped onion and chopped celery. Cook until onion and celery are tender. Place in casserole. Add consomme' undiluted. Bake at 350° for 1 1/4 to 1 1/2 hours, or until liquid is absorbed. Stir several times during baking.

OVEN VEGETABLE MEDLEY

Janet Nelson

chopped broccoli (cooked and drained)

(drained)

2 (10 oz.) pkg. frozen 1 (1 lb.) can whole onions (drained)

1 (11 oz.) can Cheddar cheese 1 (1 lb.) can whole carrots soup (thinned with 1/4 c. milk)

Buttered bread crumbs

Spoon one-half broccoli into buttered 1 1/2 quart casserole. Add onions, carrots and one-half of soup. Top with remaining broccoli, soup and bread crumbs. Bake in 325° oven until heated through and crumbs are brown (30-35 minutes).

TAMALE PIE

Joanne Knutson

1 c. corn meal 1/4 c. chopped onions 1 tsp. salt

1 c. cold water 3 c. boiling water 1 can chili with beans 1/2 c. minced ripe olives 1 1/2 tsp. salt

1/2 c. grated cheese 1/2 lb. ground beef

Mix corn meal with cold water; add boiling water and 1 1/2 teaspoonfuls salt; cook over low heat 20 minutes, stirring occasionally. Brown ground beef and onions; add 1 teaspoonful salt and chili. Mix olives with corn meal; use 2/3 of corn meal to line greased casserole. Pour in meat mixture and cover with remaining corn meal. Sprinkle with grated cheese. Bake 350° for 20 minutes or until heated through. Serves 6.

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RIGATONI WITH BURGUNDY SAUCE

Marlene Mills

6 oz. rigatoni

1 lb. ground chuck

1 clove garlic or 1/8 tsp. garlic powder

1 large onion (chopped)

1 (4 oz.) can mushrooms (drained)

1 tsp. salt

1/2 tsp. pepper

2 (8 oz.) cans tomato sauce

1/2 c. dry Burgundy wine

6 slices mozzarella cheese

Grated Parmesan

1 T. parsley

1/4 tsp. thyme

1 tsp. oregano

Brown beef. Add garlic, onion and mushrooms and saute'. Add oregano, salt, pepper, tomato sauce and Burgundy. Mix thoroughly and simmer 1 hour on low heat. Cook rigation in 2 quarts and 2 teaspoonfuls salt uncovered for approximately 12 minutes. Drain. Put half of rigatoni in 3-quart casserole, spread half the meat mixture over and cover with mozzarella. Top with another layer of rigatoni and remaining meat mixture. Sprinkle with Parmesan cheese. Bake for 25 minutes at 350°. If refrigerated beforehand, cook at least 40 minutes.

RICE PILAF (chicken flavored)

Marlene Mills

1/4 c. margarine

3/4 c. chopped onion

1 c. chopped celery
1 c. long grain rice
2 1/4 c. chicken broth (canned

broth or 2 chicken bouillon

in 2 1/4 c. water)

Saute' onion and celery in margarine. Add rice until lightly browned. Add remaining ingredients. Cover tightly and simmer 30-45 minutes. pepper. Pour into greesed casserole dish. Top with 1 can crees

SPRING BAKE Sherry Freiboth

1/2 c. grated American cheese 4 T. grated onion

2 c. cooked cubed ham
1/2 c. canned milk (undiluted)
2 c. cooked rice
1 can cream of asparagus soup

Combine in a 2-quart dish; top with 3/4 cup crushed cornflakes mixed with 2 tablespoonfuls butter. Bake at 375° for 30 minutes.

TACO AVOCADO PIE

Dorothy Roseth 1 1/2 - 2 c. crushed Dortios

1 c. shredded Cheddar cheese

1 lb. ground beef 1/2 medium onion

8 oz. tomato sauce

1/3 c. sliced ripe olives Lettuce (chopped)

1 1/4 oz. taco seasoning mix Tomatoes (chopped)

Avocado (chopped)

1 c. sour cream

8 oz. can crescent rolls Brown meat and onion and drain. Add tomato sauce, taco seasoning and olives. Separate rolls and place in pie plate for crust. Sprinkle 1 cup corn chips. Add meat mixture, sour cream, and cheese. Sprinkle with remaining corn chips and bake at 375° for 20-25 minutes. Serve topped with chopped tomatoes, lettuce and avocados. Taco sauce if desired.

TATER TOPPED CASSEROLE

Jan Larson

Preheat oven to 400° and grease a shallow 2-quart baking dish.

Brown:

1/2 c. onion

1/3 c. celery (thinly sliced) Salt and pepper

Spoon off any fat. Spread mixture in baking dish; pour 1 1 lb. hamburger can condensed cream of celery soup (undiluted) over hamburger mixture. If you like, stir in chopped pimentos for garnish. Top with layer (1 16-ounce package) frozen Tater Tots or Tater Tots with onion. Bake 45 minutes or until bubbly. Serves 5.

TATER TOT HOT DISH

Carol Entner

Brown 1 pound ground beef seasoned with onions, salt and pepper. Pour into greased casserole dish. Top with 1 can cream of mushroom soup, 1 can whole kernel corn and liquid. Mix together with the ground beef. Top with 1-pound package Tater Tots. Bake uncovered in 350°-375° oven for 45-60 minutes.

TURKEY ENCHILADA CASSEROLE

Sharon Kunka

Saute ::

Medium onion (chopped)

3 T. margarine

3 stalks celery (chopped)

1 c. chicken broth

1 small can chopped green chilies (I use less as it is hot)

l can cream of chicken soup Cooked and boned turkey (2 or 3 c. leftover chicken or turkey)

Mix together and layer in casserole dish with tortilla. Vary layer of tortillas, chicken mix and grated Cheddar cheese (2 cups). Bake 30 minutes at 350°.

CALIFORNIA ZUCCHINI BAKE

Connie Clabaugh

1 lb. ground beef

2 tsp. salt

1/4 tsp. garlic powder

2 tsp. chili powder

3 medium zucchini (thinly sliced)

1/4 c. sliced green onions with tops

7 oz. can chopped green chilies

3 c. rice

1 c. sour cream

3 c. shredded jack cheese

1 large tomato (sliced)

Saute' beef, zucchini, onion and salt, garlic and chili powder in a lightly greased skillet until meat is no longer pink and vegetables are tender and crisp. Add green chilies, rice, sour cream and 1 cup cheese. Turn into a 2-quart casserole. Arrange tomato slices on top and remaining cheese. Bake at 350° for 20-25 minutes.

ZUCCHINI CASSEROLE

Sherry Freiboth

Butter 9x13 inch cake pan. Bake in oven 350° about 1 hour. Layer of each.

Bake until tender and pour off juice:

Sliced zucchini (about 3 or 4) Chopped onions

Sliced and peeled tomatoes

(2 or 3)

Then add:

1 lb. browned and drained hamburger

Croutons (Salad Crispins -Italian style)

8 oz. grated Cheddar cheese

Put back in oven until cheese is melted.

COOKIES



COOKIES - BARS

ALMOND ROCA BARS

Betty Madison

Cream together:

1 c. butter

1/2 c. sugar

Beat in:

l egg yolk and 1 tsp. vanilla

Add and blend well 2 cups cake flour. Spread batter in ungreased 10x15 inch sheet. Bake 350° 20 minutes or until golden. Remove and spread with melted 9-ounce milk chocolate candy bar. Sprinkle with 1 cup toasted sliced almonds. Cut in squares while warm. 4 dozen.

APPLE BARS

Trudi Schmidt

2 1/2 c. flour 1/2 tsp. salt l c. Crisco

2 tsp. sugar

2 egg yolks

Milk

1 c. crushed Wheaties or cornflakes

8-10 apples (peeled and sliced)

1/2 c. brown sugar

1 c. sugar

1 tsp. cinnamon 1/2 tsp. salt 3 T. lemon juice

2 egg whites

Combine flour, salt, Crisco, sugar and beaten egg yolks (add milk to the egg yolks to make 2/3 cup). Mix as for pie crust. Roll out one-half dough and press in jelly roll pan. Sprinkle crushed flakes over crust. Add apple mixture; cover with remaining crust. Beat egg whites and brush over crust; bake 1 hour at 325° or 350°.

APPLESAUCE BARS

Volga Garberg

1 c. sugar 1/2 c. butter

1 1/2 c. applesauce 2 c. flour

1 tsp. salt

1 tsp. cinnamon

1/4 tsp. cloves

2 tsp. soda (dissolve in 2 T. hot water)

l egg

1 tsp. vanilla

1 c. chopped dates

1/2 c. walnuts (chopped)

Mix first 10 ingredients in order given. Fold in nuts. Bake in 350° oven for 30-40 minutes in 9x13 inch pan. Ice with powdered sugar frosting if desired.

BANANA NUT BARS

Combine in mixing bowl:

2 eggs 1 1/2 c. flour

1/3 c. milk 1 c. sugar

1 tsp. lemon juice 1/2 tsp. soda 1/2 c. chopped nuts 1/2 tsp. salt 1 medium ripe banana

1/2 c. shortening Beat at medium speed two minutes. Spread in a greased 9x13 inch pan. Bake at 350° for 25-30 minutes. Cool and frost. Sprinkle with nuts if desired.

BANANA FROSTING:

Combine:

1/8 tsp. salt 2 T. butter 1 tsp. vanilla 2 c. powdered sugar

1/2 medium banana

Beat until smooth and creamy. If necessary, add a few drops of milk.

BLUEBERRY BARS

Karyl Viste

3 c. flour 1 3/4 c. sugar

1 1/2 tsp. baking powder 1 c. margarine 1/2 tsp. salt

4 eggs 1/2 tsp. nutmeg 1 tsp. vanilla

Cream sugar, margarine, eggs and vanilla. Add flour, baking powder and salt. Spread half of the batter in jelly roll pan. Combine 1 can blueberry pie filling with 1/2 teaspoonful nutmeg and spread over the batter. Then spread the other half of the batter over it. Bake at 350° for 35-45 minutes. Frost with 1 1/4 cups powdered sugar, 1 tablespoonful melted margarine and 2 tablespoonfuls lemon juice. (May also use apple, apricot or cherry pie filling).

BROWNIES

Olga Koen

1/8 tsp. salt 2 squares chocolate 1 tsp. vanilla

1/4 c. butter 2 T. strong coffee 1 c. sugar 1 c. broken nuts 2 eggs (beaten)

1/2 c. flour

Melt chocolate and butter together. Add sugar; mix well. Add eggs; add flour and salt. Add vanilla, coffee and nuts. Mix well. Bake in a greased and floured 8x8 inch pan at 325° for 35 minutes.

BROWNIES

Dorothy Thornby

4 squares chocolate 1 c. margarine 1 pinch salt 6 eggs 2 c. flour

1 1/2 c. chopped nuts

Melt chocolate and margarine. Cool. Beat eggs to thicken. Add salt, sugar and flour; beat. Add chocolate mixture and nuts if desired. Mix. Bake on a greased 10x15 inch pan for 20 minutes at 350°.

FROSTING:

1/3 c. milk
1/2 c. chocolate chips
1 handful small marshmallows
1 tsp. vanilla

Boil milk and sugar 4 minutes, stirring. Add chips, margarine, marshmallows and vanilla. Stir until marshmallows are melted and mixture thickens. Spread on brownies. Cut and serve. They also freeze well.

CHIPPER DATE BROWNIES

Betty Madison

1 (8 oz.) pkg. (1 1/2 c.)

pitted dates (chopped)

1 c. boiling water

1 c. shortening

1 c. sugar

2 eggs

1 tsp. vanilla

1 (6 oz.) pkg. (1 c.) chocolate chips

Combine dates and hot water; cool to room temperature.

Cream shortening, sugar, eggs and vanilla; stir in date mixture.

Add sifted dry ingredients, mixing well. Pour into greased

15 1/2 x 10 1/2 inch jelly roll pan. Sprinkle with nuts and chocolate. Bake 375° 25-30 minutes.

For cake, bake in 13x9x2 inch pan at 350° about 40 minutes.

A Christian is not one who is seeking God's favor and forgiveness; he is the one who has found them.

CHOCOLATE BROWNIES

Helen Tappan

1 can Hershey's syrup (1 lb. can) 1 c. sugar 1 c. flour

1/4 c. margarine

1 c. chopped nuts 4 eggs

ICING:

6 T. milk 1 1/3 c. sugar

1/2 c. chocolate chips 6 T. margarine

Cream sugar, margarine, eggs. Add syrup, flour, nuts.

Put in greased and floured 10x15 inch jelly roll pan.

For icing - Bring ingredients: sugar, margarine and milk to a boil and boil 1 minute. Remove from heat and add chocolate chips. Stir until dissolved. This sets up fast.

WHOLE WHEAT BROWNIES

Sarah Eidsvig

Mix together and set aside:

1/4 c. cornstarch 1 1/4 c. sifted whole wheat flour

Mix together with electric mixer:

2 cubes melted margarine 4 large eggs 1 tsp. vanilla 1 3/4 c. sugar

4-5 T. cocoa

Stir flour mixture into cocoa mixture. Mix well. Pour into greased 9x13 inch pan or 15x18 inch pan. Bake 350° for about 30 minutes or until tests done. Add chopped nuts if desired. Frost with chocolate frosting when cool.

LEMON BARS

Joanne Knutson

Combine:

1/4 c. powdered sugar 1/2 c. margarine

1 c. flour

Press in bottom of 8-inch pan. Bake 350° for 15 minutes.

Sift:

1/2 tsp. baking powder 1 c. sugar

2 T. flour

Add: 2 T. lemon juice and grated rind 2 beaten eggs Place on baked crust and bake 25 minutes at 350°.

Frost with powdered sugar mixed with lemon juice.

PLOW TUCKERS (these are like brownies)

Thelma Christensen

1/2 c. margarine or butter 2 eggs 4 T. cocoa

1 c. sugar

1 tsp. vanilla Melt butter and add cocoa. Add sugar, eggs (one at a time), flour and vanilla. May also add nuts, dates or raisins. Frost with a powdered sugar chocolate frosting if desired. Bake in 9x9 inch pan for 20 minutes at 350°.

CHERRY CHIP BARS

Karlene Severson

1 pkg. cherry chip cake mix 2 eggs

1/2 c. vegetable oil 1 c. chocolate chips

2 T. water 1 c. coconut Mix and spread in ungreased llx13 inch pan. Bake at 350° about 20 minutes. and sait, then cocomut. Spread evenly over chocolate Make

CHEWY BARS

Jan Larson

1 pkg. yellow cake mix 2 T. water 1/2 c. brown sugar 4 T. flour 2 T. margarine or butter 3/4 c. nuts 2 T. corn syrup 1/2 c. chocolate chips

2 eggs

Blend all ingredients well; spread in prepared 9x13 inch pan. Bake at 350° 25-30 minutes. Use Jiffy cake mix; divide ingredients in half and use 8-inch square pan.

CHINESE CHEWS Sylvia Paulson l c. flour 1 1/2 c. brown sugar with 2 T. 1/2 c. butter or margarine flour stirred in 2 T. sugar 2 eggs

1/2 c. each coconut and nuts Mix flour, butter or margarine and sugar like pie crust and press into tin 9x9 inches. Bake at 325° for 15 minutes, careful not to burn. Mix brown sugar, flour, eggs, coconut and nuts together and pour on baked crust. Bake 30 minutes. Cut into bars

when cool. (Butter sides of pan for easy removal).

CHOCO-COCONUT BARS

1 1/2 c. all-purpose flour

1/2 c. brown sugar

1/2 c. (1 stick) butter or margarine

1/4 tsp. salt

1 c. semi-sweet chocolate

pieces

1 c. brown sugar 1 tsp. vanilla

2 T. flour

1/2 tsp. baking powder

1/4 tsp. salt

1 1/2 c. flaked coconut

Combine first four ingredients; mix until crumbly. Pat 2 eggs evenly into ungreased 13x9x2 inch pan. Bake in 375° oven for 10 minutes. Sprinkle chocolate pieces over hot crust; return to oven for one minute to soften. Remove from oven and spread chocolate evenly. Beat eggs until thick and light colored; beat in sugar and vanilla. Stir in flour mixed with baking powder and salt, then coconut. Spread evenly over chocolate layer. Bake in 375° oven for 14 minutes. Cool and cut into squares. 3 dozen bars.

CHOCOLATE BARS

Sherry Johnson

2 c. flour

2 c. sugar

1 stick margarine

3 1/2 T. cocoa

1/2 c. cooking oil

2 eggs

1 tsp. soda

1/2 c. buttermilk

1 tsp. vanilla

1/2 tsp. salt

Mix flour and sugar in large bowl. Bring to boil the 1 c. water margarine, cocoa, oil, water and pour over flour and sugar. Add eggs, soda, buttermilk, vanilla and salt. Mix together. Pour into greased jelly roll pan. Bake 375° 15-20 minutes.

Frost with 1 stick margarine, 6 tablespoonfuls milk, 3 1/2 tablespoonfuls cocoa which has been boiled together and added to 1 pound powdered sugar. Mix until smooth. Add 1/2 cup chopped nuts and 1 teaspoonful vanilla. Pour on cake while warm. edulation restante of elet. Japan tested no avog has destina

Trouble is what gives a fellow a chance to discover his strength or lack of it.

CHOCOLATE CHERRY BARS

Rosalie Tarum

l pkg. fudge cake mix 1 tsp. almond extract

l can cherry pie filling 2 eggs (beaten) (21 oz.)

Combine and stir until well mixed. Pour into greased 18x12 inch jelly roll pan. Bake 20 to 30 minutes at 350°. Cool while preparing frosting.

FROSTING:

1 c. sugar 1/3 c. milk

5 T. butter or margarine 6 oz. pkg. chocolate chips Combine sugar, butter and milk in saucepan. Boil 1 minute, stirring constantly. Remove from heat and stir in chocolate chips. Stir until smooth; pour over bars.

FRENCH COOKIE BARS

Carol Entner

Cream well:

2 c. brown sugar 1 c. shortening

Add:

l c. coffee liquid 2 beaten eggs

Add and mix well:

3 c. flour 1 tsp. cinnamon 1 tsp. baking powder 1 tsp. cloves 1/2 tsp. soda 1/4 tsp. salt

Add 1 cup nutmeats. Add 1 cup raisins which have been simmered 5 minutes in hot water and drained well. Mix all together well. Bake in 2 large cake pans at 350° for 20 minutes.

FROSTING:

Grated rind of 1 lemon 2 T. butter

2 T. lemon juice Powdered sugar (1/2 pkg. or more)

2 T. cream

GROUND FRUIT BALLS

Clara Bahmiller

1 c. dried apricots 1 1/4 c. dates (chopped or

1 c. figs or raisins ground)

1 1/3 c. coconut (flaked is 3 T. lemon juice best)

Grind all fruit together and add lemon juice to make them stick. Roll into ball and then roll in coconut or granulated sugar.

FROSTED COFFEE BARS

Ann Hardaway

1 c. brown sugar 1/4 c. shortening l egg 1/2 c. hot, strong coffee 1 1/2 c. flour	1/2 tsp. baking powder 1/2 tsp. soda 1/2 c. walnuts 1/2 c. raisins (if dry, pour hot water over raisins for
1 1/2 C. 110ul	5 minutes, then drain)

FROSTING:

rrosiino.	1 1/2 tsp. vanilla			
1 1/2 c. sifted powdered sugar 3 T. melted margarine	Enough hot coffee to make frost-			
J 1. MCICC	ing spreadable			

(2/3 of the amounts in the frosting makes enough to cover these bars).

FRUIT PUNCH BARS

Gladys Hanson

1 1/2 c. sagar 1 lb. l oz. can fruit cocktail 1 tsp. (undrained) 1 1/3 (2 1/4 c. flour 1/2 c.	tsp. soda p. salt vanilla c. flaked coconut chopped walnuts
---------------------------------------------------------------------------------------------------------	-------------------------------------------------------------

Grease and flour 15x10 inch jelly roll pan. Beat eggs and sugar in large mixing bowl at high speed of mixer until light and fluffy. Add fruit cocktail, flour, soda, salt and vanilla. Beat at medium speed until well blended. Spread in pan and sprinkle with walnuts and coconut. Bake at 350° 20-25 minutes. While hot, drizzle with glaze. Cool and serve.

GLAZE:

GLAZE:	4/0 ten manilla
3/4 c. sugar	1/2 tsp. vanilla
1/2 c. margarine	1/2 c. chopped walnuts

1/4 c. evaporated milk
Combine all ingredients except nuts in saucepan. Bring to
boil; boil 2 minutes, stirring constantly. Remove from heat;
stir in walnuts. Cool while bars are baking.

You cannot play with sin and overcome it at the same time.

FUDGE BARS

Rosalie Tarum

1	c.	margarine	III or 12	~	£1	
		sugar	4	Co	flour	
_			6	T.	cocoa	
1	C.	milk				
			1	C.	nuts	
3	ego	IS THE RESIDENCE OF THE PERSON				

Cream margarine and sugar. Add milk, eggs, flour and cocoa; beat well. Add nuts and vanilla. Spread in an 18x12 inch jelly roll pan. Bake at 350° for 30 minutes. Spread with frosting.

FROSTING:

3 T.	cocoa	6 m bassas
4 T.	butter	6 T. brown sugar
	milk	2 c. powdered sugar
	******	1 tsp. vanilla

Boil first 4 ingredients for 2 minutes. Add powdered sugar and vanilla. Beat well and spread on bars.

LEMONY GINGERBREAD BARS

Marilyn Thorne

l pkg. Pillsbury	lemon	1/2 c.	sour	cream
frosting mix		2 eggs		

l pkg. Pillsbury gingerbread mix

Grease bottom and sides of 13x9 inch baking pan. Measure 1 cup dry frosting mix into large mixing bowl. Add gingerbread mix, sour cream and eggs. Blend at low speed, then beat 2 minutes at medium speed. Spread into prepared pan. Bake at 350° for 25-30 minutes. Cool and frost with remaining frosting mix, 3 to 4 tablespoonfuls lukewarm water, 2 tablespoonfuls soft butter, beaten until smooth.

HONEYMOON BARS

Sharon Lorang

1 c. flour	1 tsp. vanilla
2 T. brown sugar	1/4 c. flour
1/2 c. butter	3/4 c. coconut
2 eggs	1/2 c. nuts
1/2 tsp. baking powder 1 1/2 tsp. brown sugar	3/4 c. chocolate chips
, - copt aloun bagar	

Combine 1 cup flour, 2 tablespoonfuls brown sugar, and 1/2 cup butter. Pat into a 9-inch baking dish. Bake at 350° for 10 minutes. Mix remaining ingredients and spread over first layer. Bake 25 minutes. Double for large cake pan.

GRAHAM CRACKER BARS

Rosalie Tarum

	a11 boaten egg	
30 whole graham crackers	1 well-beaten egg	
	1 1/3 c. coconut	
2 sticks margarine	1 c. chopped pecans	
1 c. sugar	i - smarker	

1 c. graham cracker crumbs

1/2 c. milk Line a 9x13 inch pan with whole graham crackers. Combine margarine, sugar, milk and egg. Cook, stirring constantly, until boiling. Remove from heat. Add coconut, nuts, and graham cracker crumbs. Spread mixture over crackers in pan. Top with another layer of whole graham crackers and frost. Refrigerate overnight.

FROSTING:

1 tsp. vanilla 1 stick soft margarine 1/4 c. finely chopped pecans 6 T. light cream

2 c. powdered sugar

Beat first 4 ingredients until fluffy. Frost top of bars and sprinkle with nuts.

LEMON BARS

Kristin Walker

CRUST:

1/2 c. powdered sugar 1 c. soft margarine 2 c. flour

Dash salt

Combine all ingredients, mix well, press mixture into a 9x13 inch cake pan. Bake at 350° for 15 minutes.

FILLING:

1/4 c. flour 4 eggs (beaten well) 6 T. lemon juice

2 c. sugar Mix well and pour over slightly cooled crust. Bake at 350° for 25 minutes. Sprinkle with powdered sugar. When cool, cut in bars.

LEMON BARS

Dorothy Thornby

1/2 c. butter or margarine 1 c. flour 2 eggs

1/4 c. powdered sugar 1/2 tsp. baking powder

1 c. sugar 2 T. lemon juice

1/4 tsp. salt Mix flour with butter and powdered sugar. Press into 8x8 inch pan. Bake 20 minutes at 350°. Mix remaining ingredients. Pour over crust and continue baking 20-25 minutes. Do not overbake. Sprinkle with powdered sugar, cut and serve.

LEMON BARS

Betty Madison

Cream together:

1/2 c. butter

Add:

1 c. flour

Pack in 8x8 inch pan. Bake at 350° 15-20 minutes.

2 eggs (slightly beaten) 1 c. sugar

Rind of 1/2 lemon (grated)

Pinch salt

2 T. flour

1/4 c. powdered sugar

2 T. lemon juice

Mix above together and pour over hot crust. Bake 350° 20-25 minutes. Sprinkle with powdered sugar while hot.

LEMON SQUARES

Margaret Bleken

3/4 c. sifted flour

1/3 c. powdered sugar

1/3 c. ground almonds

1/2 c. butter or margarine

2 eggs 1 c. sugar 1 tsp. grated lemon rind

2 T. lemon juice

1/2 tsp. baking powder

1/4 tsp. salt

3/4 c. flaked coconut

Blend flour, powdered sugar, almonds, butter. Press on bottom of 8x8x2 inch pan. Bake in 350° oven 20 minutes.

Combine eggs, sugar, lemon rind and juice, baking powder and salt. Beat for 3 minutes or until fluffy. Stir in coconut. Pour over hot crust. Bake 25 minutes or until golden brown. Cool; cut in squares. Double for 9x13 inch pan.

MAGIC COOKIE BARS

Kay Craig

1 1/2 c. Kellogg's cornflake crumbs

1/2 c. (1 stick) margarine (melted)

1 c. semi-sweet chocolate morsels

1 1/3 c. Borden Eagle Brand sweetened condensed milk

3 T. sugar

1 c. coarsely chopped nuts

1 1/3 c. flaked coconut

Measure cornflake crumbs, sugar and margarine in 13x9x2 inch pan. Mix thoroughly. With back of spoon press mixture evenly and firmly in bottom of pan to form crust. Sprinkle chocolate morsels, coconut and then walnuts evenly over crumb crust. Pour sweetened condensed milk evenly over walnuts. Bake at 350° 25 minutes or until lightly browned edges. Cool. Cut into bars. Yield: 54 bars - 2x1 inch.

2 eggs	1 1/2 tsp. soda
	1/2 tsp. salt
1 1/2 c. sugar	50 TO - (- C. 1870) (C. 1870)
(BELLEVICE DE CONTROL OF CONTROL OF THE CONTROL OF	. 1 tsp. vanilla
1 can fruit cocktail (1 lb	, cope
and inicol	1/2 ca nuts

can and juice)

1/2 c. fine grated coconut

1/4 c. flour

Beat eggs and sugar together. Add fruit cocktail, soda, flour, salt and vanilla. Beat carefully so fruit doesn't break. Spread in cookie sheet (10x15 inch). Sprinkle nuts and coconut on top. Bake 25-30 minutes at 350°. While baking, mix 3/4 cup sugar, 1/2 cup margarine, 1/2 cup evaporated milk. Cook 5 minutes or so (until tan colored) and add 1/2 teaspoonful vanilla. Drizzle on top of bars while warm.

MOUNDS BARS

Lorraine Severson

1/2 c. margarine	1 c. flour
3 eggs 1 c. nuts	1 T. cocoa
	7 oz. flaked coconut
1 1/4 c. sugar	1 can Eagle Brand milk

Mix first 6 ingredients. Bake at 350° for about 25 minutes. Mix coconut and milk. Spread over bars. Bake again at 350° for about 15 minutes. Frost with 1 package chocolate chips melted.

YUMMY MOUND BARS

Trudi Schmidt

1/2 c. margarine 1 1/4 c. sugar 3 heaping T. cocoa 1 c. flour 3 eggs 1 c. chopped nuts	2 c. coconut 1 can condensed milk 2 squares semi-sweet chocolate (melted)
	2 T. butter 2 c. powdered sugar Milk

Combine margarine, sugar, cocoa, flour, eggs and nuts; put in 10x15 inch pan and bake for 20 minutes at 325°. Mix coconut with condensed milk and pour over hot bars. Bake 15 minutes at 325°.

Combine melted chocolate, butter, powdered sugar and enough milk to spread; put on bars while still hot.

NO BAKE BARS

Rosalie Tarum

1 c. sugar

1 c. peanut butter

1 c. white syrup

6 c. Special K

Mix sugar and syrup; add peanut butter and cereal. Press into 9x13 inch pan.

For frosting - Melt 1 6-ounce package butterscotch chips and 1 6-ounce chocolate chips together. Spread over bars.

CREAMY NUT BARS

Irene Eck

1 c. flour 2 eggs 2 tsp. baking powder 1 c. walnuts

1/2 c. butter 1 c. brown sugar

2 T. flour

l tsp. vanilla

1/4 c. coconut

Mix 1 cup flour and butter as for pie crust. Pat crumbs in 8x8 inch pan. Bake 10 minutes. Cool. Cover with rest of ingredients. Bake 20 minutes. Cool and frost with thin icing of powdered sugar and cream. Return to oven and bake 10 minutes at 425°, then at 350° for 20 minutes.

OATMEAL CARAMELITAS

Rosalie Tarum

1 c. flour 3/4 c. butter (melted) 1 c. quick oats 1 c. (6 oz. pkg.) chocolate chips 3/4 c. packed brown sugar 1/2 c. chopped pecans 1/2 tsp. soda 3/4 c. caramel ice cream topping 1/4 tsp. salt 3 T. flour

Mix together flour, oats, sugar, soda, salt and butter until crumbly. Reserving 1 cup of crumbs, press the remainder in a 9x13 inch pan. Bake at 350° for 10 minutes. Remove from oven and sprinkle with chocolate chips and pecans. Mix together the topping and flour and spread over the chips and nuts. Sprinkle with remaining crumbs. Bake 15 or 20 minutes longer or until golden brown. Chill and cut into bars.

No one ever graduates from Bible Study until he meets its author face to face.

ORANGE BARS

Boil until thick:

1/2 lb. dates 2 T. flour 1 c. water 1/2 c. sugar

Mix: 1 3/4 c. flour 3/4 c. butter 1 tsp. vanilla 1 c. sugar 1/2 tsp. salt 1/2 c. nuts

1 tsp. soda in 2 T. hot water

Spread 1/2 dough in 9x13 inch pan. Add 1 pound orange slices sliced on top of date mixture in cake pan. Top with other 1/2 dough. Bake 350° for 30 minutes. Dust with powdered sugar right out of oven.

PEANUT BUTTER BARS

Rosalie Tarum

1 tsp. soda 1 c. shortening 1/2 tsp. salt 1 c. brown sugar 1 c. oatmeal 3 T. peanut butter

2 c. flour

Mix together and press in 9x13 inch pan. Bake 15-20 minutes at 350°. Cool.

ICING:

1 c. sugar 1/4 c. butter 2 T. cocoa 1/4 c. water

Boil for 1 minute and pour over cooled bars.

SALTED PEANUT CHEWS

Anna Lou Meland

BASE:

1 pkg. Pillsbury plus yellow 1 egg 3 c. miniature marshmallows cake 1/3 c. margarine (softened)

TOPPING:

12 oz. pkg. peanut butter chips 2/3 c. corn syrup 2 c. crisp rice cereal 1/4 c. margarine 2 c. salted peanuts 2 tsp. vanilla Continued Next Page.

SALTED PEANUT CHEWS (Continued).

Heat oven to 350°. In large bowl combine all base ingredients except marshmallows at low speed until crumbly. Press in bottom of ungreased 13x9 inch pan. Bake for 12-18 minutes or until light golden brown. Remove from oven and immediately sprinkle with marshmallows. Return to oven 1 or 2 minutes or until marshmallows begin to puff. Cool while preparing topping.

In large saucepan heat corn syrup, margarine, vanilla and chips just until chips are melted and mixture is smooth, stirring constantly. Remove from heat; stir in cereal and nuts. Immediately spoon warm topping over marshmallows; spread to cover. Chill; cut into bars. Store covered. 36 bars.

SALTED PEANUT CHEWS

Rosalie Tarum

CRUST:

CRUDI.	
1 1/2 c. flour	1/2 c. margarine or butter
2/3 c. packed brown sugar	(softened)
1/2 tsp. baking powder	1 tsp. vanilla
1/2 tsp. salt	2 egg yolks
1/4 tsp. soda	3 c. miniature marshmallows

TOPPING:

2/3 c. corn syrup	12 oz. pkg. peanut butter chips
1/4 c. margarine or butter	2 c. crisp rice cereal
2 tsp. vanilla	2 c. cocktail peanuts

In large bowl combine all crust ingredients except marsh-mallows, until crumbly. Press in bottom of ungreased 9x13 inch pan. Bake at 350° for 12 to 15 minutes or until light golden brown. Immediately sprinkle with marshmallows. Return to oven for 1 to 2 minutes until marshmallows just begin to puff. Cool while preparing topping.

In saucepan heat syrup, margarine, vanilla and peanut butter chips just until chips are melted and mixture is smooth, stirring constantly. Remove from heat; stir in cereal and nuts. Immediately spoon warm topping over marshmallows and spread to cover. Chill. Cut into bars.

Praise is the mode of lawe which always has some element

SALTED PEANUT CHEWS

CRUST:

1 1/2 c. flour 1/2 c. margarine (softened)

2/3 c. firmly packed brown 2 egg yolks 1 tsp. vanilla sugar

1/2 tsp. baking powder 3 c. miniature marshmallows

1/2 tsp. salt 1/4 tsp. soda

TOPPING:

2/3 c. corn syrup

1/4 c. margarine 2 tsp. vanilla

12 oz. pkg. peanut butter chips

(2 c.)

2 c. crisp rice cereal

2 c. salted peanuts

Heat oven to 350°. Lightly spoon flour into measuring cup; level off. In large bowl combine all crust ingredients except marshmallows until crumb mixture forms. Press in bottom of ungreased 13x9 inch pan. Bake at 350° for 12 to 15 minutes or until light golden brown. Immediately sprinkle with marshmallows. Return to oven for 1 to 2 minutes or until marshmallows just begin to puff. Cool while preparing topping.

In large saucepan heat corn syrup, margarine, vanilla and peanut butter chips just until chips are melted and mixture is smooth, stirring constantly. Remove from heat; stir in cereal and nuts. Immediately spoon warm topping over marshmallows and spread to cover. Chill; cut into bars. QUICK BARS

Olga Koen

3 eggs (well beaten) 1 c. flour

1 c. sugar 1/8 tsp. salt

1 tsp. baking powder 1 lb. mixed candied fruit Mix well; bake in a greased and floured 10x15 inch pan at

335° for 30 minutes. Cut in bars. Sprinkle with powdered sugar. (May be frosted if desired). igator bod issays of mitte adsent motil teropeds at the extension of the

Praise is the mode of love which always has some element of joy in it.

FROSTED PINEAPPLE SQUARES

Janet Nelson

1/	12	C.	sugar
-	_		74.000 (A) The first of 198

3 T. cornstarch

1/4 tsp. salt

l egg yolk (lightly beaten)

2 (15 oz.) cans pineapple chunks or crushed (undrained)

1 tsp. sugar

1 pkg. active dry yeast 1/4 c. very warm water

4 egg yolks (lightly beaten)

4 c. sifted flour 1 c. margarine

2/3 c. milk (scalded)

Mix 1/2 cup sugar, cornstarch, and salt together in saucepan. Stir in egg yolk and pineapple; cook over low heat, stirring constantly until thick and smooth; cool to lukewarm.

Dissolve yeast in warm water and I teaspoonful sugar; add to scalded milk cooled to lukewarm. Stir in beaten egg yolks. Measure flour in large bowl and cut in margarine with pastry blender. Stir in yeast and milk mixture and blend. Divide in half; roll each half out on lightly floured board until large enough to fit into jelly roll pan and overlap edges. (Use about 16x10 inch pan). Spread with pineapple filling; cover with remaining half of dough. Seal edges. Snip surface of dough to let steam escape. Cover; let rise in warm place until doubled, about I hour. Bake in 375° oven 35-40 minutes. Frost with powdered sugar icing and serve warm.

PUMPKIN PIE SQUARES

Sherry Johnson

l c. flour	1/2 tsp. salt
1/2 c. oatmeal	1 tsp. cinnamon
1/2 c. brown sugar	1/2 tsp. ginger
1/2 c. margarine	1/2 tsp. cloves
2 c. pumpkin	1/2 c. chopped nuts
1 (13 oz.) can evaporated milk	1/2 c. brown sugar
2 eggs (beaten)	2 T. margarine
3/4 c. white sugar	and sweetested

Mix flour, oatmeal, brown sugar and margarine; press into 9x13 inch pan. Bake 350° 20 minutes or light brown. Mix pumpkin, evaporated milk, eggs, sugar, salt, cinnamon, ginger and cloves. Beat well and pour into hot crust. Bake 30 minutes or until slightly firm. Mix nuts, brown sugar, cinnamon and ginger and cloves; sprinkle on custard and bake 15 minutes more. Cool and cut into squares and top with whipped cream.

RAISIN BARS

Borghild Thorpe

1	C.	seedless	raisins
-	~ ~	~~~~~~	Tatomio

1 c. water

1/2 c. shortening or salad oil

1 c. sugar

1 egg 1 3/4 c. flour (sifted)

1/4 tsp. salt

1 tsp. each soda, cinnamon, nutmeg and allspice

1/2 tsp. cloves

1/2 c. nuts

Cream shortening, sugar and egg. Add raisins (which have been cooked until soft in the 1 cup water) and dry ingredients. Add nuts. Bake in 13x9x2 inch pan 20 minutes at 375°.

SOUR CREAM RAISIN BARS

Barb Espeland

2 c. raisins
1 3/4 c. flour
1 1/2 c. water
3 egg yolks

1 c. brown sugar 1 1/2 c. sour cream

1 c. butter or margarine 1 c. sugar

1 3/4 c. quick oatmeal 2 1/2 T. cornstarch 1 tsp. baking soda 1 tsp. vanilla

Cook raisins and water together 10 minutes; cool and drain. (Set aside). Cream brown sugar and butter or margarine; add flour, oatmeal, baking soda. Mix well and press one-half mixture into a 9x13 inch pan. Bake 7 minutes at 350°.

Cook together egg yolks, sour cream, sugar and cornstarch, stirring constantly, until mixture thickens. Add cooked raisins and vanilla. Pour over baked crust and top with remaining crust mixture. Bake at 350° for 30 minutes. When cool, cut into small bars. (These keep very well and may be frozen also).

ROCKY ROAD SQUARES

Sherry Johnson

1 (12 oz.) pkg. chocolate semi-sweet chips (not imitation)

l can Eagle Brand sweetened condensed milk

2 T. margarine

2 c. dry roasted peanuts

1 (10 1/2 oz.) pkg. miniature marshmallows

Melt chips with milk and margarine. Remove from heat. Add nuts and marshmallows. Spread in wax paper-lined pan 9x13 inch. Chill.

REFRIGERATOR BUSTER BAR

Rosalie Tarum

SAUCE:

2 c. powdered sugar 1/2 c. butter 1 1/2 c. evaporated milk 2/3 c. chocolate chips

1 tsp. vanilla

CRUST:

1 lb. Oreos 1/2 c. butter (melted)

1/2 gallon ice cream

1 1/2 c. blanched salted peanuts Mix sauce ingredients in saucepan; boil 8 minutes, stirring constantly. Cool 1 hour. Crush Oreos and add butter. Spread into 10x15 inch pan. Cut ice cream into 1/2-inch slices and arrange over crust. Pour sauce over ice cream. Sprinkle with peanuts. Freeze.

SCOTTIES NANAINIO BARS

Clara Bahmiller

1/2 c. butter or Nucoa 1/4 c. sugar

1 tsp. vanilla

l egg

5 T. cocoa

Put over hot water until mixture resembles custard. Add:

2 c. graham cracker crumbs

1/2 c. chopped nuts

1 c. coconut

Blend with first mixture and pack into 9-inch square pan. Spread with icing:

1/2 c. butter or Nucoa 2 T. vanilla pudding powder

3 T. milk

2 c. powdered sugar (sifted) Icing - Cream butter or Nucoa; mix milk with pudding powder and stir into butter. Blend in powdered sugar until smooth and creamy. Spread over chocolate base. Let stand 15 minutes.

Melt 4 squares chocolate with 1 tablespoonful butter and spread over all. Cut into squares.

SPECIAL K BARS

Dave Viste

1/2 c. white sugar 5 c. Special K cereal 3/4 c. white syrup 1 c. chocolate chips 3/4 c. peanut butter 1 c. butterscotch chips

Heat sugar and syrup to melt sugar. Add peanut butter and cereal. Pat into greased 9x13 inch pan and frost with chocolate chips and butterscotch chips (melted).

Ardey Geib

Sift together:

2 c. flour

1 tsp. salt

1 tsp. baking powder

Add:

2 c. oatmeal

1 c. coconut

Cream together:

1 c. lard or margarine

1 c. brown sugar

Stir in 2 teaspoonfuls orange rind, 2 eggs (well beaten), 1 c. sugar 1/2 teaspoonful almond flavoring and 1/2 teaspoonful vanilla. Add dry ingredients to cream mixture. Form into small balls. Flatten with bottom of glass dipped in sugar. Bake 350° for 10 to 12 minutes. Makes 4-5 dozen.

BOILED COOKIES

Sharon Kunka

1/2 c. peanut butter 1 1/2 c. sugar 1 tsp. vanilla

1/2 c. dry milk 3 T. cocoa

1/2 - 1 c. nuts (I sometimes use salted peanuts)

1/2 c. milk 1/2 c. margarine

Put sugar, cocoa, milk and margarine into saucepan. Bring 3 c. quick oats to boil. Cook for 1 minute, stirring frequently. Remove from heat; add oats, peanut butter, vanilla and nuts. Stir well; cool for a few minutes and drop by spoonfuls onto wax paper. Will harden as it cools.

Stacey Zins

BROWN COOKIES 4 c. flour 1/2 c. shortening

2 tsp. soda 1 c. sugar 1 tsp. ginger 1 tsp. cinnamon 1 egg

1 c. molasses 1 tsp. salt

Cream shortening and sugar. Add egg and molasses. Add sour 1 c. sour cream cream and dry ingredients alternately. Refrigerate. Roll out dough - thin for crisp cookie - thick for a softer cookie. Sprinkle with sugar and score with fork. Bake at 350° for 10 minutes or so.

This recipe was put out by the Ladies Aid Society of the Congregational Church in Baraboo, Wisconsin in 1903.

BUTTER PECAN TURTLE COOKIES

Borgy Thorp

CRUST:

2 c. flour

1/2 c. butter

l c. firmly packed brown sugar

CARAMEL LAYER:

2/3 c. butter

1 c. whole pecan halves

1/2 c. firmly packed brown

1 c. milk chocolate chips

sugar

Preheat oven 350°. In 3-quart bowl combine crust ingredients. Mix at medium speed, scraping sides of bowl often, 2-3 minutes or until well mixed and particles are fine. Pat firmly into ungreased 13x9x2 inch pan. Sprinkle pecans evenly over unbaked crust.

Prepare caramel layer. Pour evenly over pecans and crust. Bake near center of 350° oven for 18-22 minutes or until entire caramel layer is bubbly and crust is light golden brown. Remove from oven. Immediately sprinkle with chips. Allow chips to melt slightly (2-3 minutes). Slightly swirl chips as they melt; leave some whole for a marbled effect. Cool completely; cut into 3-4 dozen bars.

Caramel layer - In heavy 1-quart saucepan combine brown sugar and butter. Cook over medium heat, stirring constantly, until entire surface of mixture begins to boil. Boil 1/2 to 1 minute, stirring constantly.

CARAMEL CRISPIES (no bake cookies)

Carol Entner

1 (36 oz.) pkg. caramels 1 c. coconut

1 c. cornflakes 1 c. chopped walnuts

l c. Rice Krispies 3 T. cream

Put caramels and cream in double boiler over hot water.

Stir until caramels melt. Toss cereals together, then mix in caramels. Drop by teaspoonfuls onto wax paper. Do not refrigerate.

Liberty is the privilege of being free from the things you don't like, in order to be a slave of things you do like.

CATHEDRAL COOKIES OR NO BAKE CHAPEL WINDOWS

Rosalie Tarum

12 oz. pkg. chocolate chips 4 T. butter Melt above in double boiler.

Add:

1 1/2 pkg. miniature colored 2 beaten eggs marshmallows (10 1/2 oz. 2 c. powdered sugar size)

1 c. chopped nuts Mix well. Make 4 rolls. Roll in coconut or nutmeats. Wrap in foil. Refrigerate and slice as needed.

CHEESECAKE COOKIES

Frieda Feldman

1/4 c. sugar 15 oz. box oatmeal raisin 1 egg cookie mix 2 T. milk 1 T. water

2 (3 oz.) pkg. cream cheese 1 T. lemon juice 1/2 tsp. vanilla extract (softened)

Combine cookie mix and water and pat all but 1 cupful into lightly greased 9-inch pan. Bake 5 minutes at 350°. Combine remaining ingredients and top the mixture in the pan. Press remaining cookie mixture on top of this and bake for 25 minutes. Cut into bars.

CHRISTMAS WREATH COOKIES

Jan Larson

33 large marshmallows 1/2 c. butter or margarine Melt above in double boiler. Add green food coloring and mix together. Add 1/2 teaspoonful vanilla and 3 1/2 cups cornflakes. Stir, being careful not to break flakes. Put heaping teaspoonfuls on ungreased cookie sheet. Dip fingers in cold water and in center of dough to form a wreath. Decorate with red cinnamon candies.

Eileen Kelsh

CRY BABIES 1 c. sugar 2 tsp. each cinnamon and ginger 1 tsp. salt 1 c. shortening 1 c. molasses (dark) 2 tsp. soda (dissolved in 1 c. hot coffee)

1 c. raisins - nuts 5 c. flour

2 eggs Drop by teaspoonfuls on cookie sheet and bake. Real good and makes a lot.

COWBOY COOKIES

Marion Tuskind

2	C.	sifted	flour	1	C.	brown	sugar
					_		

1 tsp. soda 2 eggs

1/2 tsp. baking powder

2 c. rolled oats

1 c. shortening

1 tsp. vanilla

1 c. white sugar

1/2 tsp. salt

1/2 tsp. salt

1 pkg. semi-sweet chocolate chips

Sift together and set aside flour, soda, salt and baking powder. Blend together shortening and sugars. Add eggs and beat until light and fluffy. Add flour mixture; mix well. Add oatmeal, vanilla and chocolate chips. Bake 350° 15 minutes.

DATE ROLL COOKIES

Marion Tuskind

2 c. brown sugar

1 tsp. soda

2/3 c. shortening 1/2 tsp. cream of tartar

2 eggs (beaten) 3 1/2 c. flour 1 tsp. sweet cream 1 tsp. vanilla

Combine and roll out in sheet. Spread with following filling.

FILLING:

1 c. chopped dates 1/2 c. sugar 1/2 c. water 1/2 c. water

Combine and cook until thick. Allow to cool by spreading on dough. Roll up like a jelly roll and let stand overnight in refrigerator. Slice and bake in a moderate oven.

BROWN SUGAR CHRISTMAS COOKIES

Eileen Kelsh

1 1/2 c. brown sugar 1 tsp. soda

1 c. margarine
1 tsp. cinnamon
1/2 tsp. allspice
2 1/2 c. flour
1 tsp. cinnamon
1/2 tsp. allspice
1 c. dates and nuts

2 1/2 c. flour

Mix nuts and dates with a little flour and mix other ingredients. Drop by teaspoonfuls on pan and bake.

4 c. flour
2 tsp. baking powder
4 c. sugar
1 tsp. salt

1 tsp. salt
1 1/3 c. cocoa

1 tsp. salt
1 1/2 c. butter or

Thoroughly combine flour, sugar, cocca, baking powder and salt in large bowl (electric mixer may be used for mixing on low speed). Add butter or margarine. Cut in with pastry blender or hands until mixture resembles coarse corn meal. Use to make the following chocolate nut drop cookies and brownies. Store remaining mix in airtight container in refrigerator. Makes about 12 cups mix.

CHOCOLATE NUT DROP COOKIES:

l egg
1 T. oil
1 tsp. vanilla

1/2 c. chopped nuts, candied
maraschino cherries or
walnut halves

2 c. chocolate cookie mix

Combine egg, oil and vanilla in bowl; beat until well blended. Add cookie mix and chopped nuts; blend well. Drop by teaspoonfuls onto lightly greased cookie sheets. Top with maraschino cherries or walnut half. Bake at 350° 8-10 minutes or until set. About 2 dozen cookies.

VARIATION: Peanut butter chip cookies - Follow recipe, omit nuts, stir in 1 cup peanut butter chips, bake as above.

BROWNIES:

2 eggs
3 c. chocolate cookie mix
1 tsp. vanilla
1/2 c. chopped nuts

Slightly beat eggs and vanilla in bowl; add cookie mix and chopped nuts. Stir until ingredients are well blended. Spoon into greased 8-inch square pan. Bake at 350° 25-30 minutes or until brownie begins to pull away from side of pan; don't overbake.

DOUBLE DECKER BROWNIES:

Follow the above recipe omitting nuts; bake minimum amount of time. Remove from oven; evenly sprinkle 1 cup miniature marshmallows onto brownies. Return to oven; bake remaining 5 minutes. Melt 1 cup peanut butter chips with 1 tablespoonful shortening in top of double boiler. Add 1 1/2 cups crisp rice cereal; spread over top of marshmallows. Cool. Cut into bars.

FROZEN OR ICEBOX COOKIES

Eileen Kelsh

1 c. brown sugar

1 c. white sugar

1 tsp. vanilla

1 1/2 c. shortening Nuts

Slight 1 tsp. soda 5 c. flour

Mix well with hands. Mold into small loaves. Put in refrigerator overnight. Next morning slice thin and bake.

GINGER CREAMS

Anna Lou Meland

1/2 c. soft shortening
1 c. sugar
2 eggs
1 tsp. soda
1 tsp. salt
1 c. molasses
1 tsp. ginger
1 tsp. cinnamon
1 tsp. nutmeg

Mix thoroughly shortening, sugar, eggs and molasses. Stir in 1 cup water. Add remaining ingredients. Chill dough. Drop by rounded teaspoonfuls 2 inches apart on lightly greased cookie sheet. Bake 400° 10 minutes. While still warm, frost with lemon or vanilla icing. 4-6 dozen cookies.

MRYTS GINGER COOKIES

Audrey Johnson

1 c. sugar

3/4 c. shortening

Pinch salt

1 tsp. ginger

1/2 tsp. cinnamon

1 egg

1 1/2 tsp. soda

2 r. molasses

Cream sugar, shortening, salt and add egg; add spices and flour. Roll in balls and dip in sugar. Bake at 375° for 7 to 10 minutes. A nice crinkly gingersnap-type cookie, very mild molasses taste. Children really like these. Husbands too.

HAYSTACKS (no bake cookies)

Carol Entner

1 pkg. chocolate chips

Melt over hot water in double boiler. Add 1/2 cup coconut and 3/4 cup cornflakes. Mix together and drop onto greased cookie sheet or wax paper. Do not refrigerate.

GOLDEN SUGAR COCKIES

Marlene Mills

1 c. butter or 1/2 c. butter	3 egg yolks (beaten)
and 1/2 c. margarine	2 1/2 c. flour
2 c. sugar	1 ten, baking scda

2 c. sugar

1/2 tsp. vanilla

1/2 tsp. lemon extract

1/4 tsp. salt

Cream shortening and sugar. Add vanilla and lemon extract. Blend in well the 3 beaten egg yolks. Sift together the dry ingredients and add to the creamed mixture. Form in balls and roll in sugar. Bake 10-12 minutes at 350°.

HONEY BALLS

Joelene Goodover

1/2 c. peanut butter	l tsp. vanilla
1/2 c. honey	1/4 c. wheat germ
1 c. dry milk	

Mix the peanut butter and honey; add dry milk and mix well.

Add vanilla and wheat germ and roll into logs. Refrigerate,
then slice. Nutritional snack!

CHRISTMAS MINT COOKIES

Kay Huotte

3 c. flour	1/2 c. brown sugar
1 tsp. soda	2 eggs
1/2 tsp. salt	2 T. water
1 c. butter	1 tsp. vanilla
7 a chita mesa	H 이

Mix dough and chill. Wrap dough around a chocolate mint and top with a walnut. Bake at 375° for 10 to 12 minutes. (One-half of an Andes mint works fine).

NO BAKE COOKIES

Rosalie Tarum

	Mosarre rarum
2 c. sugar 1/2 c. milk	1/2 c. shortening (part butter) 1/2 tsp. salt
3 T. cocoa	

Boil above at medium heat for 1 minute. Remove from heat and add:

2 3/4 c. oatmeal	1 tsp. vanilla
1/2 c. peanut butter	

Spread in 9x9 inch buttered pan.

FROSTED MOLASSES COOKIES

Thelma Christensen

- 1 - 프라이어 전 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1	
1 c. sugar	1/2 tsp. cloves
3/4 c shortoning as	1/2 CEPT CECTO
3/4 c. shortening or margarine	1/2 tsp. nutmeg
l egg	1 tsp. cinnamon
4 T. strong molasses	
	1 tsp. ginger
2 1/2 c. flour	1 1/2 tsp. soda
Salt-	-, - cope soud

Cream first four ingredients well, then mix the dry ingredients. Bake at 350° and frost while warm with a powdered sugar frosting.

well. Stir in oats, Chill at least 1 hour. On well-flo MOLASSES CRISPIES

Betty Madison

	- NECKLA (1971) : 1. NECKLA (19
2 c. flour	3/4 c. shortening
2 tsp. baking soda	1 c. sugar
1/4 tsp. salt	1 egg
1 tsp. cinnamon	
1/2 tsp. cloves	
3/4 tsp. ginger	
	1/4 c. molasses 1 c. chocolate chips

Sift dry ingredients together. Cream shortening with next 3 ingredients until fluffy. Blend flour mixture in. Stir in chocolate chips. Refrigerate until dough is easy to handle to roll into balls. Bake on greased cookie sheet 10 minutes. Sprinkle with sugar while warm.

MARSHMALLOW COOKIES

Sherry Johnson

1/2 c. shortening	1/2 tsp. soda
1 c. sugar	1/2 tsp. salt
1 egg	1/2 c. milk
1/2 c. cocoa	1/2 c. nuts (optional)
1 3/4 c. flour	l tsp. vanilla

Cream shortening and sugar. Add egg. Sift together cocoa, flour, soda and salt. Add alternately with milk. Add nuts and vanilla. Drop by spoon on cookie sheet. Bake 8 minutes at 350°. Add 1/2 large marshmallow to top of each cookie and return to oven and cook 2 minutes more. When cool, frost with 2 cups powdered sugar, 3 tablespoonfuls melted margarine, 1/2 teaspoonful vanilla, 5 tablespoonfuls cocoa and 4 tablespoonfuls milk. Frost over the marshmallow.

Edna McKinley FILLED OATMEAL COOKIES

1 tsp. baking powder 1/2 c. shortening 1 tsp. salt 1/2 c. butter or margarine

1/2 tsp. soda 1 1/2 c. brown sugar

2 1/2 c. quick-rolled oats 2 eggs Date filling

1 tsp. vanilla

Cream together shortening, butter and sugar until fluffy. 2 c. flour Add eggs and vanilla and beat well. Sift together flour, baking powder, salt and soda; add to creamed mixture and beat well. Stir in oats. Chill at least 1 hour. On well-floured surface, roll half the dough a little less than 1/4-inch thick. Cut with a round cookie cutter. Place one round on cookie sheet, place 1 tablespoonful filling on round, top with another round. Seal edges; sprinkle tops with sugar. Bake 12 minutes at 350°. Remove from baking sheet immediately.

DATE FILLING:

1 1b. chopped dates 1/2 c. water Combine:

Combine in saucepan. Bring to a boil; cook about 5 minutes, 1/2 c. sugar stirring constantly. Add 2 tablespoonfuls lemon juice. Cool.

MERRIMAN'S OATMEAL COOKIES

Wenonah Peterson

1/2 tsp. salt 1 c. white sugar 2 c. flour 1 c. brown sugar 1 c. shortening 2 c. oatmeal 1 tsp. vanilla 1 tsp. soda

Cream sugar and shortening; add eggs, then dry ingredients; add oatmeal, vanilla, coconut. Roll in a ball; dunk in sugar, flatten a little with a fork. Bake in 375° oven 12 minutes. Chopped almonds instead of coconut good also. manalics to top of cookie attendance

The future that we study and plan for begins today.

MONSTER COOKIES

Sarah Eidsvig

12 eggs (beaten)
2 lb. brown sugar
4 c. white sugar
l T. vanilla
1 m

1 lb. butter
1 lb. chocolate chips
3 lb. peanut butter
1 lb. M & M candies
18 c. oatmeal

1 T. syrup 8 tsp. soda

Mix all ingredients together in very large container. Use ice cream scoop to put dough on cookie sheet. Bake 350° for 12-15 minutes.

OATMEAL COCKIES

Thelma Christensen

	The Tracetize
1 c. margarine	3 T. cream or evaporated milk
1 c. sugar	2 tsp. vanilla
2 c. raw quick oatmeal	Pinch salt
2 c. flour	3/4 c. walnuts (pecans or
2 tsp. baking powder	peanuts may be used)
l egg	I we abea,

Cream margarine and sugar well. Add egg and mix. Add vanilla, then dry ingredients. Drop by teaspoonfuls onto cookie sheet and bake at 350° about 10-12 minutes.

OATMEAL COOKIES

Carol Entner

1 c. Crisco 1 1/2 c. sugar (half brown sugar)	1 tsp. soda 1 tsp. cinnamon
2 c. oatmeal 2 c. flour	1/2 tsp. cloves 1/4 tsp. nutmeg
2 eggs (beaten) 4 T. sour milk	Salt 1 c. raisins, nuts

Put raisins in pan; cover with water. Bring to a boil. Reduce heat and simmer 5 minutes. Drain well. Put aside. Cream Crisco and sugar. Add beaten eggs. Add milk and mix well. Mix in spices. Add flour and oatmeal. Mix together well. Add raisins and chopped nuts. Bake on greased cookie sheet at 350° 12-14 minutes.

The children gather wood, the fathers kindle the fire and the women knead the dough.

FAVORITE OATMEAL COOKIES

1 c. salted peanuts 1 tsp. baking powder 1 c. white sugar 1 c. brown sugar 1 tsp. soda

1 c. shortening

2 c. sifted flour 2 eggs (well beaten) 1 tsp. vanilla

1 c. crushed cornflakes

1 c. quick-cooking oatmeal

Cream together sugars and shortening; add eggs. Add cornflakes, oatmeal, peanuts. Sift together baking powder, soda and flour. Mix with rest of ingredients; add vanilla and mix well. Drop by teaspoonfuls and bake at 375° for 7 to 10 minutes. Kids love these cookies.

ORANGE COOKIES (unbaked)

Millie Vasichek

1 (6 oz.) can frozen orange 1 lb. vanilla wafers juice 1 c. soft margarine (crushed)

1 lb. powdered sugar Coconut

Mix and roll into balls; roll in coconut. Refrigerate overnight. (To color coconut put in jar and add drops of color plus a little milk or water and shake).

CRISP PASTEL COOKIES

Ann Hardaway

1 tsp. vanilla 3/4 c. shortening (part soft 2 1/2 c. flour butter if you wish)

1 tsp. baking powder 1/2 c. sugar 1 tsp. salt

1 pkg. (3 oz.) fruit flavored gelatin

Heat oven to 400°. Mix thoroughly shortening, sugar, gelatin, 2 eggs eggs and vanilla. Blend in dry ingredients. Roll dough into 3/4-inch balls. Place 3 inches apart on ungreased baking sheet. Flatten each with bottom of glass dipped in sugar. Bake 6 to 8 minutes. Makes about 4 dozen. (Do not overbake). eldos bezseip do exed autos bedro bus enision bbA .flew

PEANUT BLOSSOMS

Kelly Severson

1 3/4 c. presifted flour

1 tsp. baking soda

1/2 tsp. salt

1/2 c. shortening

1/2 c. peanut butter

1 c. granulated sugar

1/2 c. firmly packed brown sugar

1 egg

2 T. milk

1 tsp. vanilla Chocolate kisses

Preheat oven to 375°. Grease baking sheets. Onto piece of waxed paper, sift flour, baking soda and salt. In mixing bowl cream shortening, peanut butter, 1/2 cup of the granulated sugar and the brown sugar until light and fluffy. Stir in egg, milk and vanilla and beat until blended. Stir in flour mixture and mix well. Shape into 1 1/2 inch balls and roll in remaining granulated sugar. Place about 2 inches apart on prepared baking sheets. Bake in preheated oven 8 minutes. Top each cookie with a chocolate kiss and bake 2 minutes longer.

PEANUT BUTTER COOKIES (no bake)

Carol Entner

2 pkg. butterscotch chips 1 c. crunchy peanut butter Melt in double boiler over hot water. Add 4 cups cornflakes into large bowl. Pour melted mixture over. Mix. Drop by teaspoonfuls onto greased cookie sheet. Do not refrigerate.

PEANUT CRUNCH

Florence Linden

1 1/2 lb. almond bark 3 c. Rice Krispies

1/4 c. peanut butter 1 lb. Spanish peanuts

Melt bark according to directions on package. Add peanut butter. Stir in peanuts and Rice Krispies. Drop from spoon on

buttered wax paper and cool.

SALTED PEANUT COOKIES Genevieve Tanberg

1 c. brown sugar

1 c. white sugar

1 c. shortening

2 eggs

3 c. oatmeal

1 tsp. soda 1 tsp. baking powder

1 1/2 c. salted peanuts

1 1/2 c. flour

Cream together brown sugar, white sugar and shortening; add eggs. Add flour, oatmeal, soda, baking powder and peanuts. Bake at 350°.

SALTED PEANUT COOKIES

-	COLUMN VIII			2	c 0	atmeal
-		hann	cugar			
T	Co	DECMII	sugar	1	ten.	soda
7	C-	white	sugar			h aleir

7 0	white sugar	4 . 7	1	1.	1-1-0 0	wior
	[1887년 시생전 : [1887년 1887년 전 : 1882년 전 : 1882년 전 1887년 전 : 18	- 1	tsp.	Di	aking po	JWacz
1 c	. shortening	1	1/2	C.	salted	peanuts
2 0	age	-	1, -			

2 eggs

Cream sugars, shortening; add the eggs. Add dry ingredients 1 1/2 c. flour (peanuts last). Bake about 11 minutes at 350°.

PINEAPPLE SQUARES

Emma Grina

L TIATETY P STATES	a acc walks
1/2 c. butter	2 egg yolks 1 tsp. vanilla
1/2 c. sugar	ted doni Strape into 1 1/2 inch bes
2 c flour	cominkle lemon

Mix together, then press into 9x13 inch pan. Sprinkle lemon 2 c. flour cookie with a chocolare kissriand bate 2 adouts juice over top.

TOPPING:

1 c. coconut 2 egg whites

1 c. well-drained pineapple

Beat egg whites until light; add sugar and continue beating 1 c. sugar until stiff. Fold in coconut and pineapple; spread over top. Bake 30 minutes at 350° until brown; cut in squares.

RAISIN OATMEAL COOKIES (3 dozen)

Margareth Gullings

RAISIN OAITHIAL	
2/3 c. margarine (softened) 1/2 c. packed brown sugar 6 T. sugar	1 1/2 c. oatmeal 1 c. flour 3/4 tsp. baking soda

1/2 tsp. salt 1 tsp. vanilla

Combine sugar and margarine. Beat with electric mixer 2 minutes. Add eggs; blend well. Combine flour, baking soda, salt and oatmeal. Add to sugar, margarine and egg mixture. Add vanilla and blend all well. Stir in raisins. Drop by teaspoonfuls on greased cookie sheet 2 inches apart. Bake at 350° for 10 to 12 minutes. Other ingredients such as nuts, coconut or grated carrots may be added if desired.

Cream together brown sugar, white sugar and shortening: edd Hint - Hands stained from gardening, add teaspoonful of sugar to soapy lather you wash them in.

SOFT RAISIN COCKIES

Volga Garberg

2	C.	ra	is	in	S
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1 c. shortening

2 c. sugar

3 eggs

l tsp. vanilla

4 c. flour

1 tsp. baking powder 1/2 c. coconut

1 tsp. soda

1 tsp. salt

1 tsp. cinnamon

1/4 tsp. nutmeg

1/4 tsp. allspice

1/2 tsp. soda in milk

3 c. flour

1 c. nuts

Boil 1 cup water with raisins. Boil 5 minutes, then cool. Cream shortening, sugar and eggs. Add vanilla and raisins. Add flour, baking powder, soda in a tablespoonful of hot water, salt, cinnamon, nutmeg, allspice, nuts and coconut. Bake at 375° for 12-15 minutes. Keep very well.

GRANDMOTHER'S SUGAR COOKIES

Edna Lilley

1 1/2 c. sugar

1 c. butter or oleo

2 eggs (beaten)

3/4 c. thick sour milk (can substitute: 1 c. milk with

1 tsp. vinegar and let set

few minutes)

Mix sugar and butter well. Stir in eggs. Add milk and flour alternately. Drop spoonfuls on greased cookie sheet. Makes 5 to 7 dozen cookies.

SUGGESTIVE VARIETIES: Coconut with almond extract, raisins with rum extract, dates with almond extract, chocolate (Quik) with cherry extract.

SOUR CREAM COOKIES

Eileen Kelsh

2 c. sugar

1 c. sour cream with 1 tsp. soda

1/2 tsp. salt

2 or 3 eggs l tsp. baking powder (mixed with

1 c. melted shortening flour enough to roll)

FILLING:

Dates and raisins (ground)

Add 1 tablespoonful flour, 3/4 cup sugar and 1 cup boiling water. Cook and add nuts.

1 c. powdered sugar 2 tsp. vanilla

1 c. granulated sugar 4 c. flour 1 c. margarine

1 c. cooking oil 1 tsp. soda 1 tsp. salt

2 eggs Cream margarine, oil and sugars. Add eggs and vanilla. Add sifted dry ingredients and mix well. Refrigerate for several hours. Make into balls and place on ungreased cookie sheet. Press down with buttered glass dipped in sugar between each cookie. Bake about 8 minutes in 350°. This dough stores well for several days in the refrigerator, so you can cook what you need, thus having fresh cookies each day. Makes 11 dozen and makes a good Christmas cookie colored or decorated.

"SURE GOOD" COOKIES

Marlene Mills

2 c. flour 1 c. shortening 1 c. coconut 1 c. white sugar 1 tsp. soda 1 c. brown sugar

1 tsp. baking powder

2 eggs 1 c. oatmeal

1 tsp. salt 1 c. Rice Krispies

1 tsp. vanilla Cream shortening and sugar. Add eggs and vanilla. Sift flour, salt, soda and baking powder and blend into creamed shortening mixture. Add oatmeal, coconut and Rice Krispies. Drop by teaspoonfuls. Bake 10-12 minutes at 350°.

TURTLE COOKIES

Sherry Jchnson

4 eggs 1 c. margarine

1 1/2 c. sugar 2 c. flour 2 tsp. vanilla

Melt margarine. Add cocoa. Beat in eggs. Fold in sugar, 3/4 c. cocoa flour and vanilla. Drop like drop cookies on medium hot waffle iron. Bake 1 minute or until done.

Hint: Before emptying bag of your vacuum cleaner, sprinkle water on newspaper onto which it is emptied; there will be no scattering of dust.

NO BAKE VANILLA WAFER COOKIES

Gladys Hanson

6 oz. can frozen orange juice (undiluted) 1/4 lb. butter or margarine

1 (12 oz.) pkg. vanilla wafers
1/2 c. pecans or walnuts (finely chopped)

1 lb. powdered sugar

Melt butter and orange juice; let cool. Crumb vanilla wafers very fine and mix with powdered sugar and nuts. Combine with orange juice and butter mixture; roll in small balls and roll in Angel Flake coconut. These will freeze well. They do not keep too long unless frozen.

ZUCCHINI COOKIES

Sherry Freiboth

1/2 c. shortening
1/2 tsp. soda
1/2 c. sugar
1 tsp. cinnamon
1 c. brown sugar
2 eggs
3 1/2 c. flour
1 tsp. vanilla
1 c. chopped nuts
3 c. grated zucchini
1 c. chopped dates

3 c. grated zucchini
1 c. chopped dates, raisins or
2 chocolate chips
2 chocolate chips
3 c. grated zucchini
3 c. chopped dates, raisins or
3 chocolate chips
4 chocolate chips
5 chocolate chips
6 chocolate chips
7 chocolate chips
8 chocolate chips
8 chocolate chips
9 chocolate chips
1 chocolate chip

Stir in zucchini; add dry ingredients, nuts, and raisins. Drop by teaspoonfuls on greased cookie sheet. Bake at 375° 12-15 minutes. About 5 dozen.

ZUCCHINI COOKIES (nutritious)

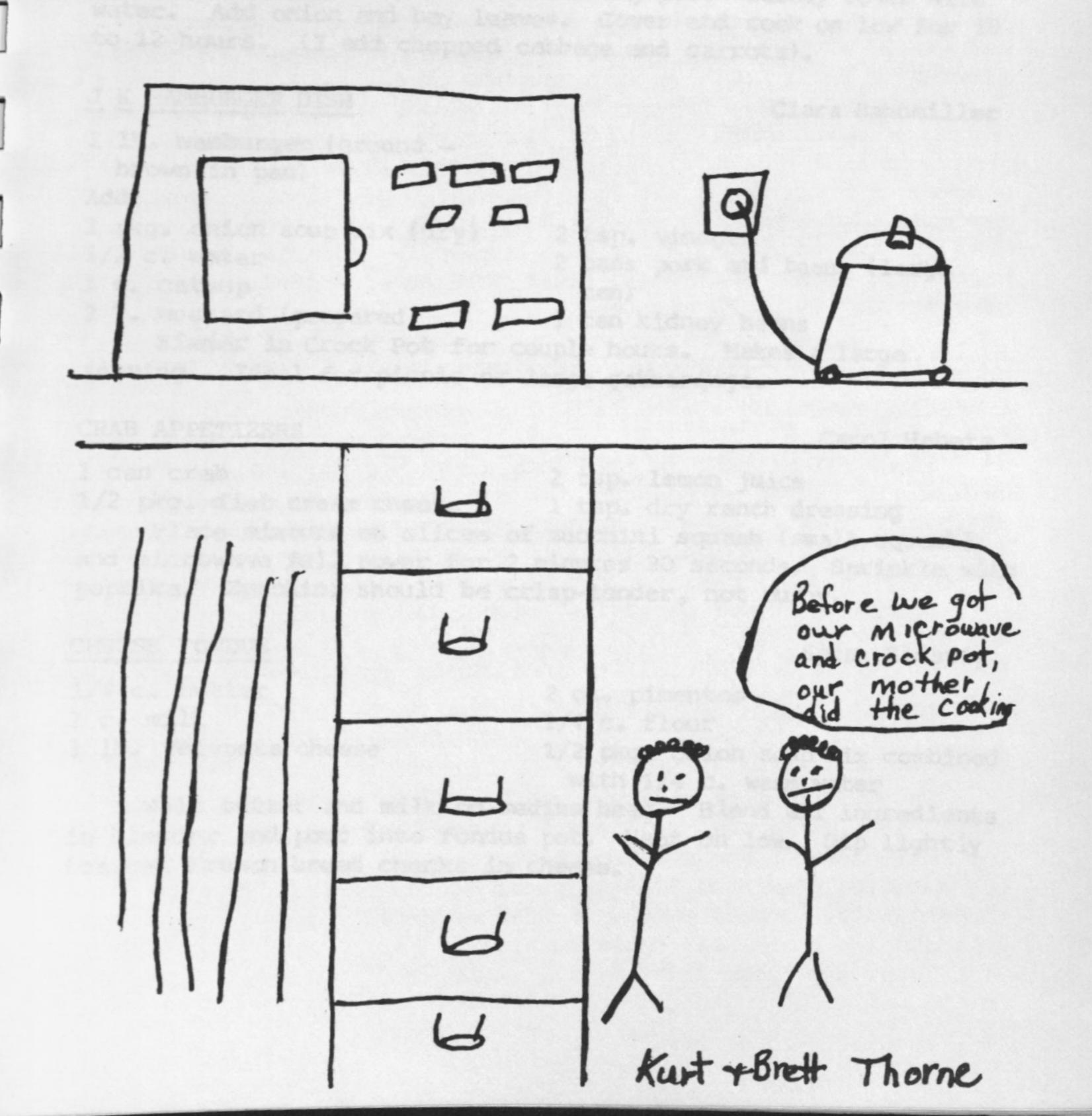
Carol Entner

1 c. shortening
1 1/2 c. brown sugar
2 eggs
2/3 c. shredded unpeeled
2 c. flour
1/2 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. nutmeg
1 c. oatmeal
1 c. Ouaker whole wheat cereal
1 c. walnuts or almonds
1 tsp. soda
1/2 tsp. almond extract
1/2 tsp. baking powder

1/2 tsp. baking

Cream shortening and brown sugar. Add eggs; beat until light and fluffy. Stir in zucchini. Gradually add flour, soda, baking powder, salt and spices. Stir in oatmeal, cereal, nuts and flavoring. Drop by teaspoonfuls into greased cookie sheet. Bake 375° 10-12 minutes.

Gockery And Microwave



CROCKERY - MICROWAVE

CORNED BEEF

Lorraine Severson

3-4 lb. corned beef brisket 1/2 c. chopped onion
Water 2 bay leaves

Place corned beef in slow-cooking pot. Barely cover with water. Add onion and bay leaves. Cover and cook on low for 10 to 12 hours. (I add chopped cabbage and carrots).

J K HAMBURGER DISH

Clara Bahnmiller

l lb. hamburger (ground brown in pan)

Add:

l pkg. onion soup mix (dry) 2 tsp. vinegar

1/2 c. water 2 cans pork and beans (large

1 c. catsup can)

2 T. mustard (prepared) 1 can kidney beans

Simmer in Crock Pot for couple hours. Makes a large serving. Ideal for picnic or large gatherings.

CRAB APPETIZERS

Carol Habets

l can crab 2 tsp. lemon juice

1/2 pkg. diet cream cheese 1 tsp. dry ranch dressing

Place mixture on slices of zucchini squash (small squash) and microwave full power for 2 minutes 30 seconds. Sprinkle with paprika. Zucchini should be crisp-tender, not mushy.

CHEESE FONDUE

Sarah Eidsvig

1/4 c. butter
2 oz. pimentos
2 c. milk
1/4 c. flour

1 lb. Velveeta cheese

1/2 pkg. onion soup mix combined
with 1/4 c. warm water

Melt butter and milk on medium heat. Blend all ingredients in blender and pour into fondue pot. Heat on low. Dip lightly toasted French bread chunks in cheese.

MELBA CHEESECAKE PIE (microwave)

Sarah Eidsvig

1/3 c. sugar 1/4 c. butter or margarine

1/2 c. sour cream 1 1/4 c. graham cracker crumbs

1 egg 2 T. sugar

1/2 tsp. almond extract 1 (16 oz.) can sliced peaches 1/3 c. raspberry jam (drained)

1 pkg. (8 oz.) cream cheese

Microwave butter in pie plate 1/2 to 1 minute on full power until melted. Mix crumbs and 2 teaspoonfuls sugar; press onto bottom and sides of pie pan. Microwave on full power 1 1/2 to 2 minutes or until hot. Arrange peaches on crust.

Microwave cream cheese in glass mixing bowl one minute on medium or until soft. Blend in remaining ingredients except jam; pour over peaches. Microwave on full power 3 1/2 to 4 1/2 minutes or until edges are set, rotating once. Cool. Spoon jam onto pie; spread to cover. Refrigerate until served.

For conventional oven - Melt butter in saucepan; remove from heat. Add crumbs and sugar; press into pan. Assemble as directed. Bake at 350° 15 to 20 minutes.

CHOCOLATE PEANUT BUTTER CUPS (microwave)

Sarah Eidsvig

1 1/2 lb. chocolate almond bark 1 c. peanut butter 2 c. powdered sugar

1/2 c. margarine Place almond bark in 13x9 inch glass baking dish and microwave for 3 minutes on roast. Stir and continue cocking 2-3 minutes on roast. Line 24 or more muffin pans with paper liners. Place 1/2 of melted chocolate into cups; with spoon work up sides of paper. Reserve rest for top of peanut butter cups.

Combine softened margarine, peanut butter and powdered sugar and mix. Form peanut butter filling into a roll and slice in 24 pieces. Place into chocolate-lined cups. Pour remaining chocolate over peanut butter cups. Chill.

MICROWAVE BROWNIES

Sharon Lorang

In small bowl at medium speed beat together 2 eggs, 1 cup sugar, 1/2 teaspoonful salt and 1 teaspoonful vanilla. Add 1/2 cup melted butter and continue beating until blended. Mix in 3/4 cup unsifted flour and 1/2 cup cocoa at low speed. Stir in 1 cup chopped nuts. Spread evenly in greased 8-inch square pan. Microwave at high 5 minutes, rotating dish 1/4 turn every 2 minutes. When done, top looks dry and will spring back to touch. Cut when cold.

CHCCOLATE PUDDING CAKE

Lorraine Severson

2 tsp. salt tsp. vanilla
T. oil

3/4 c. sugar 1/2 c. milk 1/2 c. nuts 3/4 c. sugar

2 T. unsweetened cocoa 1/4 c. unsweetened cocoa

1 tsp. baking powder

Measure water in 4-cup measure and place in oven to boil (about 4 minutes). In 2 1/2 quart casserole, combine flour, sugar, nuts, cocoa, baking powder and salt. Add vanilla, oil and milk; mix until well combined. Spread evenly in dish. Combine sugar and cocoa; sprinkle over top of cake. Pour boiling water over all. Cook uncovered 9 minutes or until cake is no longer doughy. Serve with ice cream or Cool Whip. 5 to 6 servings. (As microwave ovens vary, you may have to adjust time).

COPY POP

Sarah Eidsvig

1 c. butter or margarine	2 quarts salted popcorn
1/2 c. light corn syrup	1 1/2 - 2 c. nuts
1 1/4 c. sugar	1 tsp. vanilla

In 2 or 2 1/2 quart mixing bowl or casserole, combine butter, syrup and sugar. Microwave at high 9 5 minutes or until brittle threads form when small amount is dropped in cold water, stirring every 3 minutes.

In buttered 5-quart container, combine corn and nuts. Stir vanilla into cooked syrup and immediately pour over corn mixture. Stir with meat fork until well coated.

Spread mixture in single layer on 2 large sheets of wax paper. Let stand until firm. Break into small pieces and store in airtight container.

NOTE: May use walnut or pecan halves, whole almonds, salted peanuts, or a combination.

Hint: To whiten laces, wash them in sour milk.

1 tsp. butter 1 c. sugar 1/2 c. white corn syrup 1 tsp. vanilla 1 c. roasted, salted peanuts 1 tsp. soda

In 1 1/2-quart casserole stir together sugar and syrup. Microwave at high four minutes. Stir in peanuts. Microwave at high 3 to 5 minutes, until lightly browned. Add butter and vanilla to syrup, blending well. Microwave at high one to two minutes more. Peanuts will be lightly browned and syrup very hot. Add baking soda and gently stir until light and foamy. Pour onto lightly greased cookie sheet or unbuttered non-stick coated cookie sheet. Let cool 30 to 60 minutes. When cool, break into small pieces and store in airtight container. (Makes 1 pound).

For almond brittle - Substitute 1 7-ounce jar dry roasted almonds for peanuts and 1 teaspoonful almond extract for vanilla. Omit butter and add 1 cup shredded coconut with 1 teaspoonful almond extract.

For pecan or cashew brittle - Omit peanuts and add 1 cup pecan halves or 1 jar (7 ounce) dry roasted cashews.

LEMON MERINGUE PIE

Karyl Viste

3 T. butter or margarine 1 1/2 c. water 2 tsp. grated lemon peel 1 1/2 c. sugar 1/2 c. lemon juice 7 T. cornstarch 9-inch baked pastry shell 1/4 tsp. salt

3 egg yolks Microwave - Cook water in the microwave 2 to 3 minutes or until simmering. In glass quart measure, blend sugar, cornstarch and salt. Gradually pour hot water into sugar mixture, stirring well to eliminate lumps. Cook uncovered 4 minutes or until very thick and bubbly; stir often. In a small bowl beat egg yolks lightly. Gradually stir about 3 tablespoonfuls hot mixture into yolks and then stir yolks back into hot mixture. Cook uncovered 1 minute longer, stirring once. Blend in butter, lemon peel and lemon juice. Cool. Pour into baked pastry shell.

MERINGUE:

With an electric mixer beat 3 egg whites and 1/4 teaspoonful cream of tartar until frothy. At high speed gradually beat in 6 tablespoonfuls sugar until mixture is stiff and glossy (do not underbeat).

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LEMON MERINGUE PIE (Continued).

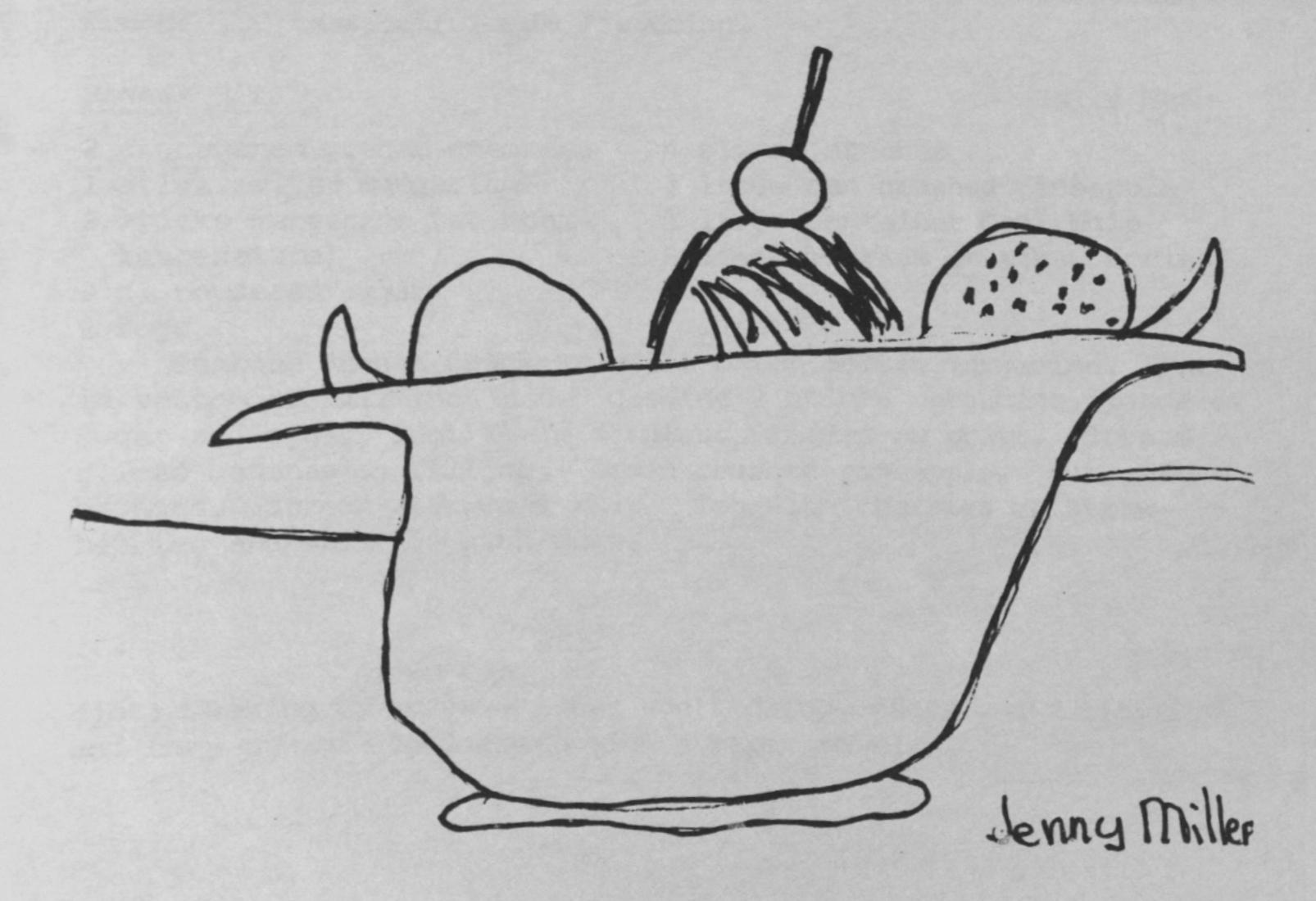
Beat in 1 teaspoonful lemon juice or 1/2 teaspoonful vanilla. Pile meringue onto cooled pie filling, making sure it touches crust all around. Sprinkle some grated lemon rind on top. Bake uncovered 3 minutes. Cool away from drafts.

RECIPE FOR HAPPINESS CAKE

- 1 cup good thoughts
- 1 cup consideration for others
- 3 cups forgiveness
- 1 cup kind deeds
- 2 cups sacrifice
- 2 cups well-beaten faults

Mix thoroughly, add tears of joy, sorrow and sympathy. Flavor with love and kindly service. Fold in 4 cups of prayer and faith. After pouring all this into daily life, bake it with the heat of human kindness. Serve with a smile any time and it will satisfy the hunger of starving souls.

DESSENT



DESSERTS

RUM APPLE DESSERT

Orrie Wilson

Cream together:

1/4 c. margarine

1 c. white sugar

Sift together:

1 c. flour

1/2 tsp. cinnamon

1/4 tsp. cloves

1 egg (beaten)

1 scant tsp. soda 1/2 tsp. salt

Mix together and add 1/2 teaspoonful vanilla and 1 1/3 cups ground apples, 1/2 cup nuts. Bake 350° in a 9x9 inch pan (greased) for 30 minutes.

TOPPING:

1/2 c. brown sugar

1/2 c. white sugar

1/4 c. margarine

1/2 c. half and half or coffee

cream

1/8 tsp. soda

Combine and simmer 5 minutes. Flavor with 1 tablespoonful rum or 1/2 teaspoonful rum flavoring.

BANANA SPLIT

Sally Nash

2 c. crushed graham crackers

2 sticks margarine (at room

4 sliced bananas

1 stick melted margarine 1 large can crushed pineapple

l large container Cool Whip

temperature) Sliced cherries or strawberries

2 c. powdered sugar Nuts

2 eggs

Combine graham crackers and 1 stick melted margarine. Pat in bottom of 9x13 inch pan. Combine 2 sticks margarine, powdered sugar and eggs. Beat 10-15 minutes. Spread on crust. Spread sliced bananas on filling. Drain crushed pineapple. Put over bananas. Spread with Cool Whip. Top with cherries or strawberries and sprinkle with nuts.

Hint: Waxing ashtrays - Ashes won't cling, odors won't linger. and they can be wiped clean with a paper towel.

- 3 c. graham cracker crumbs
- 6 T. sugar
- 2/3 c. melted butter
- 3 bananas
- 1/2 gallon ice cream
- 1 c. nuts
- 1 c. chocolate chips

- 1/2 c. butter
- 2 c. powdered sugar
- 1 1/2 c. evaporated milk
- 1 tsp. vanilla
- 1 pint whipping cream
- 6 T. sugar
- 1 tsp. vanilla

Mix first 3 ingredients together for crust. Reserving 1 cup, press into 11x15 inch pan. Thinly slice bananas over crust. Slice ice cream into 1/2-inch thick slices; place over bananas. Sprinkle with nuts. Freeze.

Melt chips and butter. Add powdered sugar, evaporated milk and vanilla. Cool. Pour over ice cream and return to freezer. Whip cream; add sugar and vanilla. Spread over chocolate layer. Sprinkle with reserved crumbs. Freeze. Remove 10-15 minutes before serving.

COFFEE-TOFFEE TORTE

Lorraine Severson

- 1 (10-inch) angel food cake 1 pkg. chocolate pudding
- 2 English toffee bars (Heath 1 c. heavy whipped cream 1 - 1 1/2 T. instant coffee bars)

Mix pudding and coffee. Cook pudding according to directions using only 1 1/3 cups milk. Chill; beat smooth. Fold in half of whipped cream. Split cake into 3 layers. Spread half the pudding mixture between layers.

For frosting put remaining whipped cream into remaining pudding and frost top and sides of cake. Sprinkle with crushed candy bars. Keep refrigerated.

CHERRY DESSERT Emma Grina

1 pkg. white cake mix (Duncan Hines)

Mix with 1/2 cup soft butter; put 1/2 in bottom of 9x13 inch pan. Take 2 large cans of Wilderness cherry mix; add 4 tablespoonfuls of sugar. Pour on top of dough in pan. Sprinkle 1/2 cup walnuts over top. Then cover with other half of cake mix. Bake at 350° for 50 minutes or until cake is brown.

PIE CHERRY DESSERT

Emma Grina

1 3/4 c. quick oatmeal

1 1/4 c. flour

1 c. brown sugar

1 tsp. baking powder 3/4 c. butter

1/4 tsp. salt

Mix ingredients together until crumbly. Line a 9x13 inch pan leaving enough crumbs for the top. Mix together 2 cans of cherry pie mix, 1/2 teaspoonful almond flavor, 1/2 teaspoonful red food coloring and lemon juice to flavor. Pour over crumbs and top with rest of crumbs. Serve with whipped cream and cherry on top. Bake 40 minutes at 375°.

CHERRY DREAM SQUARES

Rosalie Tarum

1 pkg. white cake mix 1 1/4 c. rolled oats

1/2 c. margarine or butter (softened)

l can cherry pie filling (21 oz.)

1/2 c. chopped nuts

1/4 c. packed brown sugar

l egg

Combine cake mix, 6 tablespoonfuls margarine and 1 cup rolled oats. Mix until crumbly. Reserve 1 cup crumbs for topping. To remaining crumbs, add 1 egg; mix until well blended. Press into greased 9x13 inch pan. Pour cherry pie filling over crust; spread to cover. To reserved crumbs, add remaining 1/4 cup rolled oats, 2 tablespoonfuls margarine, nuts and brown sugar. Beat until thoroughly mixed. Sprinkle over cherry mixture. Bake at 350° for 30 to 40 minutes or until golden brown. Cool completely. If desired, serve with whipped cream.

CUSTARD RICE PUDDING

Sherry Johnson

2 c. milk

2 c. cooked rice

1/2 c. raisins

3 eggs

1/2 c. sugar 2 tsp. vanilla

Dash salt

Nutmeg

sates at 350° for the course and and serve with continues

Heat 1 1/2 cups of the milk and pour over rice and raisins. Beat egg with 1/2 cup of the milk. Add sugar, salt and vanilla. Pour over rice and milk. Stir well. Pour in 2-quart casserole dish and place in pan of hot water. Bake 70 minutes. Cool in the pan of water. Bake at 350° oven.

STEAMED CUSTARD

Mrs. Walter Miller

4 eggs (slightly beaten)

3 c. milk

Pinch salt l T. vanilla

4 T. sugar

Place in top of double boiler and stir well. Bring water to boil in bottom of double boiler. Then turn heat down to low, just enough heat to keep it simmering. Cover custard and steam 22 minutes. Remove and cool. Leave it in pot until serving time. You can spoon it into serving dishes immediately, but it loses some of its consistency.

DANISH RUM PUDDING

Betty Johansen

FIRST LAYER:

3 egg yolks

6 T. sugar

1 T. unflavored gelatin

3/4 c. cold water

2 T. rum or 1 tsp. extract

l c. whipped cream Pinch salt

SECOND LAYER:

l pkg. Danish junket currant dessert

THIRD LAYER:

1/2 c. whipped cream

Dissolve gelatin in cold water; heat in top of double boiler and set aside to cool.

Beat egg yolks and sugar until light. Add cooled gelatin and let stand 10 to 15 minutes. Add whipped cream, salt, rum or extract. Refrigerate to set.

Prepare junket as directed on box. Refrigerate to set, then spread on rum pudding.

Top with whipped cream before serving.

EXCELLENT FRENCH DESSERT

Erma Fox

3 eggs 3/4 c. walnuts (ground fine) 10 small white soda crackers 1/2 tsp. vanilla

1 c. white sugar

Mix crackers, which have been rolled very fine, with finely ground nuts and sugar. Add slightly beaten egg yolks. Fold in stiffly beaten egg whites and vanilla. Put in buttered pie plate. Bake at 350° for 25 minutes. Cut and serve with Cool Whip.

FOUR LAYER DESSERT

Marge Nerison

FIRST LAYER:

l c. flour

1/2 c. nuts (chopped)

1/2 c. margarine

Combine ingredients and mix. Pat into 9x13 inch pan; bake 15 minutes at 350°. Cool.

SECOND LAYER:

1 (8 oz.) pkg. cream cheese (softened)

1 c. Cool Whip or prepared pkg. whipped topping (reserve 1 c.)

1 c. powdered sugar

Mix ingredients and spread on first layer. Chill thoroughly.

THIRD LAYER:

2 pkg. instant butterscotch 3 c. milk pudding

Mix together and beat until thick. Pour over second layer and chill.

FOURTH LAYER:

Top with remaining topping whip. Sprinkle with nuts and chill again.

ICE CREAM SANDWICH

Sarah Eidsvig

1/2 gallon ice cream l c. sliced almonds (peppermint) 3/4 c. brown sugar

3 c. Rice Krispies 1/2 c. melted margarine

2 c. flaked coconut

Mix Rice Krispies, coconut, almonds, brown sugar, melted margarine and spread 1/2 of mixture in 9x13 inch pan. Spread softened ice cream on top. Sprinkle remaining crumb mixture on top of this. Press and freeze. Cut into serving sizes.

PARADISE PUDDING

Edna Lilley

1 c. flour

1/2 c. chopped nuts (walnuts)

2 tsp. baking powder

1 tsp. cinnamon

1/2 c. milk

1/2 c. chopped dates

Mix all this together and drop by spoonfuls in a hot syrup made of: 1 cup brown sugar and 2 cups water. Bake at 375° for 1/2 hour. Serve with whip cream. (It is also good served cold).

MARSHMALLOW DATE DESSERT ROLL

Rosalie Tarum

30 graham cracker squares (crushed - 2 1/4 c.)

16 large marshmallows (cut in small pieces)

1 c. chopped whole dates (pitted)

3/4 c. whipping cream or half and half

Whipped cream

Combine first 4 ingredients. Shape mixture into 9 or 10inch long rolls between 2 pieces of waxed paper. Refrigerate at least 24 hours before serving. To serve, slice in about 1-inch slices and top with whipped cream.

MARSHMALLOW WHIP

Karyl Viste

1 pint whipping cream 1 lb. marshmallows 4 almond Hershey bars 1/2 c. milk

1 or more bananas

Melt 1 pound marshmallows with 1/2 cup milk. Cool. Add 1 or more diced bananas (or 4 almond Hershey bars) and 1 pint whipping cream, whipped. Crush graham crackers and put some in bottom of a 9x13 inch pan. Pour in marshmallow mixture and add a few crumbs on top.

PEPPERMINT DELIGHT

Irene Eck

2 c. vanilla wafers or 7 1/2 3 eggs (slightly beaten) 3 squares melted Hershey bar oz. box 1/4 c. melted butter 8 oz. pkg. miniature marshmallows 1/2 c. butter 1 1/2 c. heavy cream (whipped) 1 1/2 c. powdered sugar 1/2 c. crushed peppermint candy

Make a crust of vanilla wafers and 1/4 cup butter. Press into 9x13 inch pan. Cream butter and sugar. Add eggs and melted chocolate. Beat until light and fluffy. Spoon over crumbs. Fold in marshmallows into whipped cream. Spread over chocolate layer. Sprinkle with crushed candy. Refrigerate overnight.

1 c. flow; adm begged to 5/2 c. chopped nucs (wellnuts)

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Hint: Fresh lemon juice takes away onion scent from hands.

ORANGE CRANBERRY TARTE

Gladys Hanson

2 1/4 c. flour

1 c. sugar

1/4 tsp. salt

1 tsp. baking powder

1 tsp. soda

1 c. chopped walnuts

1 c. chopped dates

1 c. fresh cranberries

Grated rind of 2 oranges

2 eggs (beaten)

1 c. buttermilk

3/4 c. salad oil

1 c. orange juice 1 c. sugar

These are to be heated, cooled and poured over cake after baking.

Sift flour, sugar, salt, baking powder and soda. Stir in nuts, cranberries, dates, orange rind. Combine and add eggs, buttermilk, oil. Stir until well blended. Bake in well-greased 10-inch tube pan. Bake 1 hour at 350°. Let stand in pan until lukewarm. Remove to rack over wide dish.

Combine the 1 cup orange juice and 1 cup sugar. Heat until sugar is dissolved, then cool. Pour this over again and again until cake has absorbed at least most of it. Wrap in foil and refrigerate 24 hours. Serve in slices. Will refrigerate for two weeks or more. Freezes well too.

INSTANT PUMPKIN PIE DESSERT

Emma Grina

1 pkg. Dream Whip (prepare as direction on pkg.)

1/2 c. milk

1/2 tsp. vanilla

1 pkg. instant vanilla pudding

2/3 c. milk

1 c. canned pumpkin

3/4 tsp. pumpkin pie spice

May use graham cracker crust or pastry. Combine 1 cup of prepared Dream Whip with pudding mix and add 2/3 milk and pumpkin. Beat slowly with egg beater until well mixed. Pour into pie shell and chill; use topping if necessary.

RASPBERRY DESSERT

Helen Bleyhl

1 1/2 c. vanilla wafer crumbs 4 egg whites

4 T. butter

2 T. sugar

1/2 c. sugar

1 lb. raspberries (add 1/2 c. sugar to these)

Combine first three ingredients. Press into 9x9 inch baking tin. Beat egg whites, adding sugar gradually. Put over crumb mixture. Bake at 325° 12-15 minutes. Cool. Add sugared raspberries; let stand in refrigerator one hour. Add sweetened whipped cream. Serve in squares.

PUMPKIN DESSERT

Jan Larson

30 marshmallows (cut up)

1/4 tsp. ginger 1/4 tsp. salt

1 c. pumpkin 1/2 tsp. cinnamon

Melt all ingredients in double boiler, stir until marshmallows melt and then cool for one hour. Add 1 cup whipped administ beggord .o 1 cream to mixture.

CRUST:

20 graham crackers

1/3 c. butter

2 T. brown sugar

Mix and press into 8-inch square pan and bake 10 minutes at 350°. Pour mixture over crust and refrigerate. Serve with whipped cream.

RASPBERRY DESSERT

Ruth Clabaugh

2 (10 oz.) pkg. frozen 50 large marshmallows raspberries

1 c. water

1/2 c. sugar

2 tsp. lemon juice

4 T. cornstarch 1/2 c. cold water

l c. milk

2 c. heavy cream or 2 pkg. dessert topping

1 1/4 c. graham cracker crumbs

1/4 c. chopped nuts 1/4 c. melted butter

Heat raspberries, water, sugar and lemon juice. Dissolve cornstarch in 1/4 cup cold water. Stir into raspberry mixture and cook until thickened and cool. Melt marshmallows in milk over boiling water. Cool thoroughly. Fold whipped cream into marshmallow mixture. Mix graham crackers, nuts and butter in 13x9 inch pan. Press into crust, then add marshmallow mixture. Put raspberry mixture on top.

RASPBERRY SQUARES

Irene Eck

1 egg

1 c. flour

1 tsp. baking powder 8 T. raspberry jam

TOPPING:

l egg

1/2 c. margarine

1 T. milk

4 T. melted butter 1/2 - 1 c. coconut

1 c. sugar

Continued Next Page.

RASPBERRY SQUARES (Continued).

Mix dry ingredients and margarine. Add egg and milk. Pat down in 9x9 inch pan. Spread 8 tablespoonfuls raspberry jam on top. Mix together topping ingredients and spread over jam. Bake at 350° for 30 minutes.

RHUBARB CRISP

Rosalie Tarum

	THE CALL CALLE
1 c. oatmeal 1 c. brown sugar Pinch salt 1 c. flour	1 c. water 3 T. cornstarch Few drops red food coloring
1/2 c. butter 4 c. rhubarb (diced) 1 c. sugar	l tsp. almond flavoring l can cherry or strawberry pie filling

Combine first 5 ingredients. Mix thoroughly and press 1/2 into 9x13 inch pan. In a saucepan combine next 4 ingredients. Boil until thick. Remove from heat and add food coloring, flavoring and pie filling. Pour over crust in pan. Sprinkle remaining crumbs on top. Bake at 350° for 30 minutes.

RHUBARB CRUNCH

Marlene Mills

l c. quick oatmeal	2 T. cornstarch
1 c. brown sugar	1 tsp. almond extract
l c. flour	1 c. water
Salt 1/2 c. butter or margarine 4 c. diced rhubarb 1 c. sugar	Few drops red food coloring 1/2 c. chopped nuts 1 can cherry pie mix

Mix oatmeal, brown sugar, salt, flour and butter. Press 1/2 on bottom of 9x13 inch pan. Dice rhubarb and put on top of crust. Boil sugar, water and cornstarch until thick. Add few drops coloring and flavoring. Add pie filling and spoon over rhubarb. Sprinkle remaining crust on top and then chopped nuts. Bake 45 minutes at 350°.

cether and put 1/2 in a SX12 Inch pan. Lat wat. Spread 1/2 -

Hint: Cracked dish boiled 45 minutes in sweet milk - the crack will be so welded together it will be hardly visible and as strong as before.

- 5 c. cut-up rhubarb
- 1 c. sugar

- 3 c. small marshmallows
- 1 cake mix (white or yellow)
- 1 (3 oz.) raspberry Jello

Mix cake mix according to recipe. Place the above in order given; pour over all the cake mix. Bake 350° 50 to 55 minutes.

RHUBARB FLUFF

Ann Hardaway

- 4 c. rhubarb (cut up)
- 1/2 c. sugar (or 3/4 if you

like it sweeter)

Bring these ingredients to a boil and simmer 8-10 minutes. Add 3 packages strawberry Jello (3-ounce size). Stir until dissolved. Remove and add 1/2 cup cold water. Cool until it sets and then whip the mixture. Beat 1/2 pint whipping cream until stiff (you can use Cool Whip). Mix two mixtures together and let stand overnight if possible.

RICE CHEX ICE CREAM DESSERT

Janet Nelson

6 c. Rice Chex

- 1 c. slivered almonds (toasted)
- 1/2 c. melted butter or
- 1 c. coconut

1/4 c. water

margarine

Crush Rice Chex and mix with remaining ingredients. Grease 1 c. brown sugar 9x13 inch pan or 2 8x8 inch pans. Pack half of mix on bottom. Add 2-3 quarts of ice cream. Top with remaining crumbs. Freeze. Serves 12.

STRAWBERRY LAYER DESSERT

Ruth Clabaugh

- 2 large pkg. strawberry Jello
- 1 can crushed pineapple

2 c. boiling water

- 2 bananas (mashed)
- 1 pkg. frozen strawberries
- Cool Whip

1/2 pint sour cream Mix Jello, water, strawberries, pineapple and bananas together and put 1/2 in a 9x12 inch pan. Let set. Spread 1/2 pint sour cream over set Jello. Put remaining Jello mixture on cream layer and let set. Serve with Cool Whip on top each serving. At Christmas time, top with green maraschino cherries or such.

RUBY RAZZ CRUNCH

Rosalie Tarum

1 pkg. (1 lb.) thawed frozen rhubarb

1 pkg. (10 oz.) thawed red raspberries (reserve 1/4 c.

for topping) 1/2 c. sugar

1 1/2 c. flour

1 c. packed brown sugar l c. quick-rolled oats

1 tsp. cinnamon

1/2 c. melted butter

3 T. cornstarch

Drain rhubarb and raspberries and save juices. Combine fruits, set aside. Mix the fruit juices and measure 1 cup, adding water if necessary. Combine sugar and cornstarch in saucepan; blend in fruit juices. Cook over medium heat, stirring constantly, until thick and clear. Remove from heat; cover. Mix together next 5 ingredients until they resemble coarse crumbs. Press 2/3 of crumb mixture firmly into 9x9 inch pan. Cover with drained fruit mixture and the thickened fruit juices. Sprinkle with remaining crumbs. Bake at 325° for 55-65 minutes until golden brown. Serve warm or cold with mounds of topping.

PINK FROZEN CREAM TOPPING:

l c. whipping cream Reserved 1/4 c. raspberries 1/4 c. sugar 1-3 drops red food coloring

Beat cream until thickened; add sugar, raspberries and food coloring. Continue beating until stiff. Drop in mounds on waxed paper or foil. Freeze until firm. (If desired, serve unfrozen).

Mix butter, brown sugar, flour and nuts, Mix lightly STRAWBERRY DESSERT

Joanne Knutson

1/2 c. nuts (ground)

1/2 c. melted margarine 1/4 c. brown sugar

Mix and bake in pan 20 minutes at 350°. Stir occasionally. Put 2/3 in 9x13 inch pan. Use 1/3 for top.

FILLING:

2 egg whites

2 c. sliced berries (10 oz. pkg. frozen)

2 T. lemon juice

1 c. whipped cream

1 c. sugar (2/3 c. if frozen berries are used)

Combine egg whites, sugar, berries and lemon juice in large bowl. Beat with electric mixer at high speed until stiff peaks form (about 10 minutes). Fold in whipped cream and spoon over crumbs. Freeze 6 hours or overnight. (Lasts days in the freezer).

FROSTY STRAWBERRY SQUARES

Ann Hardaway

1 c. sifted all-purpose flour

1/4 c. brown sugar

1/2 c. chopped walnuts

1/2 c. butter or margarine (melted)

2 egg whites

1 c. white sugar

2 c. sliced strawberries or 2/3 sugar and 1 (10 oz.) pkg. frozen strawberries

2 T. lemon juice

1 c. whipping cream (whipped)

or Cool Whip

Stir together first four ingredients. Spread evenly in shallow pan (9x13 inch). Bake at 350° 20 minutes, stirring occasionally. Sprinkle 2/3 of the crumbs in bottom of 9x13 inch pan. Combine egg whites, sugar, berries, and lemon juice in large bowl. Beat at high speed until peaks are formed (about 10 minutes). Fold in whipped cream (or Cool Whip). Put in pan over crumbs. Sprinkle with the remaining one-third crumbs on top. Freeze overnight. Cut in 12 or 15 pieces; top with whole strawberry or cherry if desired.

STRAWBERRY DELIGHT

Sherry Johnson

1/2 c. butter or margarine

1/4 c. brown sugar

1/2 c. chopped nuts 1 tsp. vanilla

1 (10 oz.) pkg. frozen straw- 1 c. whipping cream

berries (partially thawed)

2 egg whites 1 c. sugar

1 c. flour 1 T. lemon juice

Mix butter, brown sugar, flour and nuts. Mix lightly and bake in 9x13 inch pan. Bake at 400°. Stir often until golden brown (about 15 minutes). Press 1/2 of the mixture in 9x13 inch pan. Save 1/2 for top. Cool completely.

Put strawberries, egg whites, sugar, lemon and vanilla in large mixer bowl. Beat on high 20 minutes. Whip cream; fold into berry mix. Pour over crumbs; top with rest of crumbs. Freeze overnight.

Hint: Layer of marshmallows in the bottom of pumpkin pie, then add filling; you will have a nice topping as marshmallows will rise to the top.

STRAWBERRY PIZZA

Kyla Viste

CRUST:

1/2 c. butter or margarine 1/2 c. powdered sugar

1 c. flour

FILLING:

8 oz. cream cheese

1/2 c. sugar

TOPPING:

l pkg. strawberry Danish junket dessert

2 boxes strawberries (thawed)

Mix butter, flour and powdered sugar together and pat in a 12-inch pizza pan. Bake 15 minutes at 325°. Beat cream cheese and sugar and spread on cooled crust. Cook junket according to directions, adding as much strawberry juice as you can instead of water. Add berries and stir to completely coat berries. Pour on top of filling and let cool. Cut into pieces like you would a pizza.

BROKEN GLASS DESSERT

Joelene Goodover

1 pkg. each of 3 colors 3 oz. 1/2 c. sugar Jello

1 1/2 c. boiling water per pkg.

1 1/2 envelopes unflavored gelatin beards but

1 c. hot pineapple juice

1/4 c. cold water 1/2 tsp. vanilla

2 c. heavy cream (whipped)

CRUST:

2 dozen graham crackers

1/2 c. melted butter

(crushed or vanilla wafers 1/2 c. sugar

Dissolve each package of Jello in 1 1/2 cups boiling water and chill until firm in separate cake pans; cut into 1/2-inch cubes. Soften gelatin in cold water, then dissolve in hot pineapple juice. Cool until slightly thickened. Fold in cream which has been whipped with sugar and vanilla. Blend in the Jello cubes carefully into pineapple mixture. Turn into bread pan which has been lined with 2/3 crumbs. Top with remaining crumbs. Chill 12 hours.

TEXAS SKYSCRAPER DESSERT

Sherry Freiboth

1ST LAYER - CRUST:

1 stick margarine (softened) 1 c. flour

1 c. chopped pecans

Mix ingredients and press into oblong baking cake pin. Bake at 425° until crust is lightly brown. Let cool.

2ND LAYER:

l large pkg. cream cheese 1 c. Cool Whip

1 c. powdered sugar

Blend cream cheese and powdered sugar and then add Cool Whip. Spread evenly over crust.

3RD LAYER:

l large box instant butter 2 1/2 c. milk pecan (or any flavor) pudding mix

Mix to an even consistency and spread over second layer.

4TH LAYER:

1 pint whipping cream l tsp. vanilla 1/4 c. sugar

Whip cream until fluffy and light, then add sugar and vanilla and spread over pudding layer.

VANILLA DESSERT

Edna McKinley

2 c. flour 1 c. nuts

1/2 c. brown sugar 2 c. flaked coconut 1 c. margarine

Mix like pie crust. Spread out in large pans. Bake at 350° for 20 minutes, stirring often to brown evenly.

Prepare 2 packages vanilla pudding; cool. When cool, place some crumbs in 9x13 inch pan. Cover with the pudding; cover pudding with 1 cup cream whipped and sweetened with powdered sugar. (May use 2 cups whipped topping). This makes a thin layer. Coconut may be added to the cream. Cover the cream with remaining crumbs. Chill.

TWO-TONE DESSERT

Millie Vasichek

CRUST:

1 c. flour

1/2 c. butter or margarine

1/2 c. chopped nuts

1ST LAYER:

1 pkg. (8 oz.) cream cheese

1 c. powdered sugar

1 large container Cool Whip

2ND LAYER:

2 pkg. instant chocolate pudding

2 1/2 c. milk

3RD LAYER:

1 small container Cool Whip 1 c. coconut

Mix crust like pastry and press on bottom of 9x13 inch pan.

Bake at 350° for 10-15 minutes.

Beat first layer cream cheese and powdered sugar until

light; fold in Cool Whip. Spread on cooled crust.

Mix second layer ingredients until thick; spread on top of cheese layer.

Spread third layer Cool Whip on top. Toast coconut lightly in oven broiler; sprinkle on top.

(May be frozen or kept in refrigerator).

A HAPPY HOME RECIPE

Anna Lou Meland

4 cups Love

2 cups Loyalty

3 cups Forgiveness

1 cup Friendship

5 spoons Hope

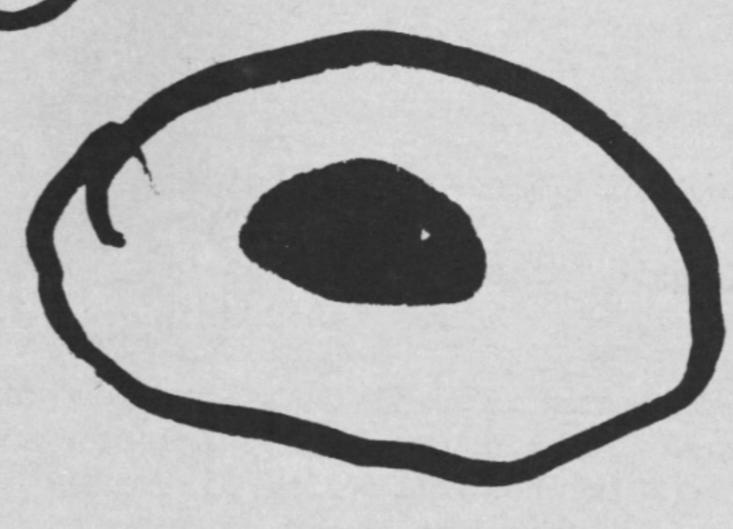
2 spoons Tenderness

4 quarts Faith

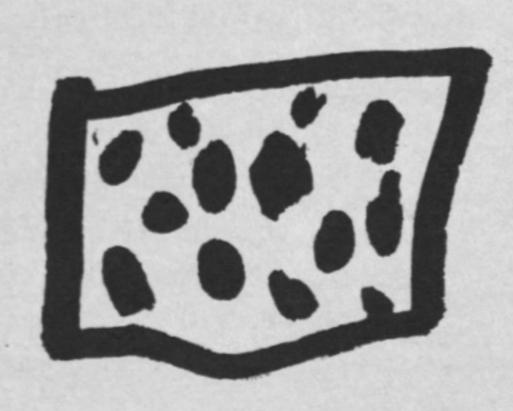
1 barrel Laughter

Take love and loyalty, mix it thoroughly with faith. Blend it with tenderness, kindness and understanding. Add friendship and hope; sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

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CHEFSE

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EGGS CHEESE

CHILI-EGG PUFF

Betty Madison

10 eggs

1/2 c. flour

1 tsp. baking powder

1/2 tsp. salt

1 pint cottage cheese

1 lb. jack cheese (shredded)

1/2 c. butter

2 cans (4 oz. each) diced green

1/2 c. melicodebutteros med pero

chilies

Beat eggs until lemon colored. Add flour, baking powder, salt, cottage cheese, jack cheese, melted butter. Mix until smooth; stir in chilies. Pour into well-buttered 9x13 inch pan. Bake 350° 35 minutes or until top is brown and center firm. 10-12 servings.

EASY EGGS BENEDICT

Hilma Cole

1 can cream of mushroom soup

3 egg yolks

2 T. lemon juice

Dash hot pepper sauce

1/2 c. melted butter

Sliced Canadian bacon English muffins Poached eggs

Combine soup, egg yolks, lemon juice, pepper sauce in blender. Blend a few seconds. Slowly pour in melted butter and blend until thick. Heat in saucepan. Arrange bacon on split, toasted muffins. Top with poached eggs. Pour sauce over all. Sprinkle cheese and meat over top and gently push under

with a spoon, Pan will be full. Bake at 350° for 45-60 minutes QUICHE LORRAINE Erika Ernst

1 (9 inch) pie crust 1 c. half and half 1/2 c. diced ham and bacon 1/2 tsp. salt

1 c. diced Swiss cheese or 1/4 tsp. nutmeg

Cheddar (if desired) 1/4 tsp. white pepper

4 eggs Put in blender; blend until well blended. Pour into pie shell; bake 45 minutes at 350°.

Heat oven to 400°, Lightly grease ple plats is nevo lesk

indres. "Sprinkie bacon, greese, and onion in his plate, Beat ca-

EGGS A LA BUCKINGHAM

2 T. margarine

4 T. flour

1 c. milk

1 (3 oz.) pkg. smoked, sliced beef (diced)

1 T. milk

1 T. margarine

3 English muffins (split and

toasted)

1/2 c. shredded Cheddar cheese

4 eggs

Melt 2 tablespoonfuls margarine; blend in flour and a dash salt and pepper. Add 1 cup milk. Cook and stir until bubbly. Cook one minute more. Add beef, cover and set aside. Beat eggs with 1 tablespoonful milk and a dash salt and pepper. In skillet, melt 1 tablespoonful margarine. Add egg mixture. Cook over low heat just until set, lift and fold over. Place muffins on baking sheet, spoon on beef mixture, top with eggs. Bake for 8 minutes at 350°. Sprinkle cheese on; bake 1 minute more. Serves 6.

IMPOSSIBLE QUICHE

Sherry Freiboth

3 eggs 1/2 c. Bisquick mix 1/2 c. melted butter 1 1/2 c. milk

1/4 tsp. salt Dash pepper 1 c. cheese (Cheddar, Swiss, etc.) 1/2 c. ham or bacon

- 1. Place all ingredients except cheese and meat in blender and mix for a few seconds.
 - 2. Pour into a 9-inch pie pan.
- 3. Sprinkle cheese and meat over top and gently push under with a spoon. Pan will be full. Bake at 350° for 45-60 minutes. Allow to set for 15 minutes before cutting.

IMPOSSIBLE QUICHE

Sarah Eidsvig

12 slices bacon (about 1/2 lb. 2 c. milk

crisply fried and crumbled) 1 c. biscuit baking mix 1 c. shredded natural Swiss

cheese (4 oz.) 1/3 c. chopped onion

4 eggs

1/4 tsp. salt 1/8 tsp. pepper

Heat oven to 400°. Lightly grease pie plate 10 x 1 1/2 inches. Sprinkle bacon, cheese and onion in pie plate. Beat remaining ingredients until smooth, 15 seconds in blender on high speed or 1 minute with hand beater. Pour evenly into pie plate.

Continued Next Page.

IMPOSSIBLE QUICHE (Continued).

Bake until top is golden brown and knife inserted comes out clean, about 30 minutes. Let stand 5 minutes before cutting. Garnish with tomato slices and bacon strips. Refrigerate any remaining pie. Serves 6.

FANCY EGG SCRAMBIE

Karyl Viste

6 oz. diced Canadian bacon or ham 1/4 c. chopped green onion

3 T. butter or margarine

12 beaten eggs

4 oz. can mushroom stems and pieces (drained)

1 recipe cheese sauce (below)

4 tsp. butter or margarine (melted)

2 1/4 c. soft bread crumbs (3 slices bread)

1/8 tsp. paprika

In large skillet cook bacon or ham and onion in the 3 tablespoonfuls margarine until onion is tender but not brown. Add eggs and scramble just until set. Fold mushrooms and cooked eggs into cheese sauce. Turn into a 9x13 inch baking dish. Combine remaining melted margarine, crumbs and paprika. Sprinkle on top of eggs. Cover. Chill until 30 minutes before serving. Bake uncovered in 350° oven for 30 minutes.

CHEESE SAUCE:

Melt 2 tablespoonfuls margarine; blend in 2 tablespoonfuls flour, 1/2 teaspoonful salt and 1/8 teaspoonful pepper. Add 2 cups milk. Cook and stir until bubbly. Stir in 1 cup (4 ounces) shredded American cheese until melted.

NEW YEAR'S EGGS

Margaret Throckmorton

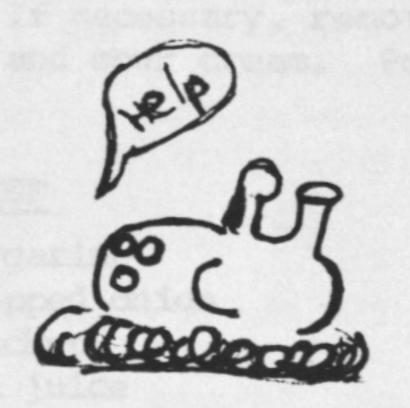
8 slices bread 2 1/4 c. milk 3/4 c. mild Cheddar cheese

3/4 tsp. dry mustard 2 lb. cut-up link or bulk 1 can cream of mushroom soup sausage Salt and pepper (to taste)

4 eggs

Cut crusts off bread; cube and put into casserole. Grate cheese and sprinkle over bread cubes. Fry sausage and spread over cheese. Mix eggs, milk and mustard and pour over all and refrigerate overnight. Take out of refrigerator in a.m. and allow to come to room temperature. Dilute soup with 1/2 or 1 can of milk. Pour over all and bake at 325° for 1 hour. Serves 8 easily.

Meats



9 11

Stephanie Burckhard

MEATS

BAKED CHICKEN BREASTS

Karyl Viste

1	(2	1/2	oz.)	jar	sliced
	dri	ied 1	beef		

6 slices bacon

3 large chicken breasts (skinned and halved)

1 can cream of mushroom soup

1 (4 oz.) can sliced mushrooms

Rinse dried beef in cold water. Drain and arrange in bottom of 9x13 inch baking dish. Place chicken breasts over beef. Top each breast with slice of bacon. Bake uncovered at 350° for 30 minutes. If necessary, remove drippings. Combine soup, drained mushrooms and sour cream. Pour over chicken. Bake 25 minutes longer.

BAR-B-Q BEEF

Sherry Johnson

1/2 c. margarine

1/4 tsp. Tabasco sauce

1/2 c. chopped onion

3 T. brown sugar

1/2 c. ketchup

1 T. Worcestershire sauce

3 T. lemon juice

1/2 tsp. salt

1 T. steak sauce

Saute' onions in margarine. Add rest of ingredients and simmer 15 minutes. Pour sauce over 1 - 1 1/2 pounds of cooked, cooled and sliced roast beef. (Can use leftovers). Stir. Bake 250°-300° for about 1 hour. Serve on buns.

FRENCH OVEN BEEF STEW

Orrie Wilson

2	mediu	ım .	lar	pes		
	(cut	in	2	1/2	inch	cubes)

- 4 medium carrots (cut in 2-inch pieces)
- 2 lb. beef round steak (cut 1 1/2 c. tomato juice in 1 1/2 inch cubes)
 - 1/3 c. quick tapioca
- 2 medium onions (cut)
- 1 T. sugar
- 3 stalks celery (cut
- 1/2 tsp. basil

diagonally in 1-inch pieces) 2 tsp. salt with pepper

Combine all ingredients in 2 1/2-quart casserole; cover and bake 3 1/2 hours at 300° or 5 hours at 250°.

CHICKEN BREASTS WITH PECAN, SAUSAGE STUFFING

Sylvia Paulson

1 lb. pork sausage

3/4 c. butter

1 c. diced celery

1 large onion (chopped)

1 c. chopped pecans

Salt

1/2 tsp. savory leaves

1/4 tsp. pepper

8 c. dried bread cubes

2 eggs (beaten with 3 T. milk)

6 large chicken breasts (boned and split)

Brown sausage; drain off fat. Place in large bowl. Saute' celery and onion. Add pecans and spices. Stir in celery mixture with bread cubes and sausage; add egg and milk.

Pour mounds of stuffing (1/2 cup) on foil covered rack in large roasting pan. Sprinkle chicken with salt and pepper and place 1 piece on each mound of dressing, skin side up, tucking edges under to form meat bundle. Brush with melted butter and bake 1/2 hour in 400° oven or until brown.

CAMPING CHICKEN

Kyla Viste

Can be made in a 9x13 inch pan for the oven or in individual foil packets for the grill.

Layer as follows: cut-up chicken, instant rice, diagonally sliced carrots, green pepper rings, fresh or canned mushrooms and tomato slices. Sprinkle with salt, pepper, Worcestershire sauce and dot with butter (optional). Cover pan with foil (or seal foil packets) and bake at 375° for 1 hour or so. If using foil packets, turn while cooking.

CHICKEN

Volga Garberg

1 pkg. dry onion soup (Lipton)

1 bottle Russian dressing 1 (8 oz.) jar apricot jam Mix dressing, soup and jam together and heat. Pour over chicken. Bake at 350° for approximately 1 hour 15 minutes. If chicken is large, bake longer. Baste occasionally. Chicken is Las aged S (aspesis dont-1 of villanopaid best baked in flat pan. bas tovoo ;elomeseso dasup-SVES mi edubitedent lis entimos

Hint: Cream pie crust soggy? Sprinkle top of crust with powdered sugar.

COATING FOR OVEN BAKED CHICKEN

Jan Larson

4 c. flour

4 T. salt

3 T. paprika

2 tsp. garlic powder

2 tsp. onion powder

2 T. sugar

1/4 c. vegetable oil

4 c. finely crushed crackers or 3 c. crackers and 1 c. bread

crumbs

Stir together and mix well to distribute all ingredients evenly. Store in airtight container.

CHICKEN DIVAN

Helen Bleyhl

4 chicken breasts (cooked and 1 pkg. broccoli (cooked) salted)

Place broccoli in baking dish with chicken breast on top (remove bones). Cover with 1/2 cup salad dressing and 1 can creamed chicken soup. Put buttered bread crumbs and shredded cheese on top. Bake in oven 350° for 40 minutes.

CHICKEN DIVAN

Orrie Wilson

4 or 5 large chicken breasts 3/4 c. grated Cheddar cheese (boned)

l can cream chicken soup

1 can cream mushroom soup

l tsp. lemon juice

2 (10 oz.) pkg. frozen broccoli spears

3/4 c. Miracle Whip

1/2 c. bread crumbs mixed with

2 T. melted margarine

Cook chicken until tender. Cook and drain broccoli (may use fresh broccoli). Arrange broccoli in greased casserole 9x12 inches, heads toward outside of dish. Place chicken on top of broccoli. Combine soup, Miracle Whip, lemon juice and spread over chicken. Sprinkle with cheese and top with crumbs. Bake 40-45 minutes at 350°. (Chicken can be in pieces instead of whole breasts).

Hint: Egg whites for meringue should be room temperature before beating; they will beat to a greater volume.

CHICKEN AND OLIVES

Sylvia Paulson

1 (2 1/2 - 3 lb.) cut-up fryer 1/2 c. flour 1 tsp. salt 1/4 tsp. pepper 1/2 tsp. paprika	<pre>1/4 c. cooking oil 1 can condensed cream mushroom soup 1 c. water 1/2 c. thinly sliced onions 1/4 c. sliced stuffed green</pre>
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Combine flour, salt, pepper and paprika in paper bag. Shake chicken pieces in flour mixture to coat. Brown in oil. Place chicken in 2-quart casserole. Stir soup and water into drippings and cook until smooth. Cover chicken with onion slices and soup mixture. Cover and bake 1 hour at 375°. Uncover and add olives. Cover and bake 15 minutes longer. (Good reheated). Serves 4.

CHICKEN PAPRIKA

Hilma Cole

3 1/2 lb. cut-up chicken 1 1/2 c. dry cider Salt and freshly ground black pepper 2 T. butter	3 tsp. paprika 3 T. flour 1 lb. tomatoes 1 clove garlic 1 bay leaf
2 T. butter	1 bay lear

Put chicken in small roasting pan; add cider and seasonings and cook in moderate oven until tender. Melt butter in small pan; add onion and cook for 3 minutes. Add flour and chicken stock from roasting pan, tomatoes, garlic and bay leaf. Simmer 15 minutes, remove bay leaf, adjust seasonings. To serve - Add 1/2 cup sour cream to heated sauce; pour over chicken parts.

MEXICAN CHICKEN

Betty Madison

4 chicken breasts 1 dozen corn tortillas 1 c. cream chicken soup 1 c. cream mushroom soup	1 c. milk 1 onion (grated) 1 can Ortega green chilies 1 lb. Cheddar cheese (grated)
I C. Cream masmoom sort	a hours home chicken and cut in pieces.

Bake chicken 400° oven 1 hour; bone chicken and cut in pieces. Save juices; cut tortillas in strips. Mix soups, milk, onion and chiles. Butter baking dish; add chicken juices, layer 1/2 tortillas, chicken, soup mix, repeat layers; top with cheese. Retillas, chicken, soup mix, repeat layers; top with cheese. Refrigerate 24 hours before baking or may be frozen. Bake 300° 1 to 1 1/2 hours.

CHILI

Stacey Zins

6 slices bacon

10 oz. hot Italian sausage (cut in 1-inch slices)

10 oz. lean ground beef

l large Spanish onion (cut into chunks)

1 bell pepper (cut into large 6 c. tomatoes pieces)

2 cloves garlic (minced)

l c. dark red wine

1/2 c. Worcestershire sauce

1 tsp. hot dry mustard

1 tsp. celery seeds

1 1/2 tsp. chili powder

1/2 tsp. salt

1 1/2 tsp. freshly ground black pepper

1 can (15 oz.) pinto beans

1 can (15 oz.) kidney beans

1 can (15 1/2 oz.) garbanzo

beans

Brown bacon in large pot. Drain; crumble bacon and set aside. Pour bacon fat from pot, leaving only a film. Brown sausage; set aside with bacon. Pour sausage fat from pot, leaving only a film. Fry ground beef; drain and set aside with other meats. Pour excess fat from pot. Cook onion, pepper and garlic in pot over low heat 2 to 3 minutes. Stir in wine and Worcestershire sauce; simmer uncovered about 10 minutes. Stir in mustard, celery seed, chili powder, salt and pepper; simmer 10 minutes. Mash tomatoes; add tomatoes (with liquid) and meats to onion mixture. Simmer covered 1/2 hour, stirring occasionally. Stir beans (with liquid) into chili. Simmer covered 1 hour, stirring occasionally. Serves 10.

CORN BEEF

Genevieve Tanberg

1 can corn beef

1 c. grated American cheese salt)

1/2 can Sego milk Potato chips

1/3 c. grated onion

1 can cream chicken soup 1 1/2 c. cooked noodles (without

Mix all ingredients; put crushed chips on top. Bake 15 minutes at 425°.

FISH BALL

Doris Sapp

1 (8 oz.) pkg. cream cheese

l pint canned trout or salmon (drained)

2 T. minced onion

1 1/2 tsp. horseradish

1/4 c. celery (diced fine) 1 T. Worcestershire sauce

Dash salt and pepper (to taste)

Mix well; form into log or ball. Roll in parsley. Good on crackers or snack bread.

FESTIVE FRANKS

Ann Hardaway

1/3 c. finely chopped onions 1/3 c. chopped celery 1/2 clove of garlic 3 T. shortening 1 can (10 1/2 oz.) tomato soup	2 T. Worcestershire sauce 2 T. lemon juice or vinegar 2 T. prepared mustard 4 drops Tabasco sauce 1 lb. frankfurters (or wieners)
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3 T. brown sugar

Brown onion, celery and garlic in shortening. Stir in remaining ingredients. Simmer 3 to 5 minutes. Add frankfurters and simmer 20 minutes. Makes 4 to 5 servings.

HAM ROLLS

Dorothy Thornby

for all billisp

1 1/4 lb. ground ham	2 eggs
1 lb. ground pork	1 1/2 c. crushed graham crackers
1/2 lb. ground beef	1 c. milk

SAUCE:

D11.002.	1 - heatin clicar
1 can tomato soup	1 c. brown sugar
6 T. vinegar	1/2 tsp. mustard

Mix eggs and milk and crushed cracker crumbs together. Add ham, pork and beef. (I have the meat man grind these together and ask for extra lean). Mix well and form into rolls and put in a 13x9 inch baking pan; cover with sauce. Bake 1 hour at 350°. (Can freeze and bake at a later date). Serves 8.

HAMLETS

Dorothy Roseth

12 half chicken breasts	2 bunches green onions (chopped)
(boned)	12 bacon slices or more

8 oz. cream cheese

Pound chicken and salt lightly. Chop onions and mix in cream cheese. (Bacon bits are also good). Place some cream cheese mixture in each chicken breast and roll up with 1 or 2 slices of bacon. Fasten with toothpick. Broil 6-8 inches from heat for 30 minutes or bake at 350° for 1 hour.

Hint: Rinse pan in cold water before scalding milk to prevent sticking.

ROAST BEEF

Edna McKinley

1	(6	lb.)	rolled	or	rump	roast	1	tsp.	seasoned	salt	
_				_	-						

3 large onions 1/4 tsp. pepper

3 tsp. Italian seasoning 1/2 tsp. onion salt 1/2 tsp. garlic salt 1/2 tsp. season salt

Place roast in roaster. Fill to 1/2 the depth of meat with water. Sprinkle with the salt and sliced onions. Roast at 350° until meat is tender. Refrigerate in broth.

SWEDISH HAM BALLS

Sylvia Paulson

2 lb. ground up cooked ham	2 tsp. dry mustard
2 c. bread or cracker crumbs	2 c. brown sugar
2 eggs	2 tsp. dry mustard
l c. milk	1 c. vinegar
1 1/2 lb. pork sausage	1 c. hot water

1 1/2 tsp. Worcestershire sauce

Mix first seven ingredients well; shape into small balls and place in cake pan.

Make sauce of the brown sugar, mustard, vinegar and water. Pour over meatballs. Bake at 350° for 1 1/4 hours. (Can be frozen and reheated).

HAMBURGER BALL HOT DISH

Edna McKinley

1 lb. hamburger	2-3 medium potatoes	
l egg	1 onion	
1/2 c. bread crumbs	Green peppers (optional)	

Grind carrots, potatoes, onion and green pepper. Mix together with hamburger, egg and bread crumbs. Mix well. Make large round balls (3 inches); put into 9x13 inch cake pan; pour 1 can cream soup and 1 can of water over top of meat. (Any soup is good). Bake 1 hour at 350°. Good served with a salad and roll.

Hint: When you buy cellophane-wrapped cupcakes and notice that the frosting is stuck to the cellophane, hold the package under the cold water tap for a moment; the cellophane will come off clean.

HAMBURGER ORIENTAL

Genevieve Tanberg

2 onions (finely chopped)	1 (No. 1) can bean sprouts 1 c. celery (chopped)		
3 T. butter			
1 lb. hamburger	1/2 c. regular rice		
1 1/2 c. water	1 can cream of mushroom soup		
1/4 c. soy sauce	1 can cream of chicken soup		

1 can Chinese noodles 1/4 tsp. pepper

Brown onion and celery in butter. Remove from pan and brown rice and beef. Combine soup, water, soy sauce and pepper. Put in 2-quart casserole. Stir bean sprouts in lightly. Bake covered in 350° oven for 30 minutes, then bake uncovered for 30 minutes. Put the Chinese noodles on top either after baking or during the last 30 minutes. (Some use a can of chop suey vegetables instead of bean sprouts).

HAMBURGER PIE

Jan Larson

1 medium onion (chopped)	1 can tomato soup
1 1b. hamburger	5 medium potatoes (cooked)
Salt and pepper	1/2 c. milk

1 (No. 2) can green beans

Brown meat, onions and seasonings; place in casserole; add drained beans on top of meat. Pour tomato soup over beans. Mash potatoes and add milk to potatoes. Spoon over meat mixture. Bake at 350° for 30 minutes. Sprinkle with paprika before serving.

HAMBURGER TOPPING

Sylvia Paulson

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Emphasization and the second s	
1 lb. hamburger	1 can mushrooms
Onion and green pepper (to	1 c. grated cheese
taste)	obub wasodracq wasor

1 can tomato sauce Brown hamburger, onion and green pepper; add tomato sauce and mushrooms. Cool. Add grated cheese. Place on hamburger bun halves and broil until bubbly. allowed by the first transfer and transfe

Hint: When creaming butter and sugar together, rinse the bowl with hot water first - they'll cream faster.

GROUND BEEF POCKETS

Stacey Zins

Brown:

1 lb. ground beef

1 tsp. salt
Add and boil:

4 1/2 tsp. flour

l beef bouillon cube

Add and cook:

8 oz. vegetables

1/4 tsp. pepper

1/4 c. chopped onion

3/4 c. water

1 (4 oz.) can mushrooms

2 (8 oz.) refrigerator buttermilk biscuits (rolled out)

Place 1 biscuit on cookie sheet, fill with meat mixture, top with another biscuit, seal edges with fork. Brush with beaten egg. Bake at 300° until brown, about 10-15 minutes.

GOLDEN SECRET MEAT LOAF

Doris Thorvilson

2 lb. ground lean beef 1/2 tsp. nutmeg

1 c. coarse soft bread crumbs 1/4 tsp. pepper

1 c. applesauce (I use 1 medium onion (chopped)

sieved - unsweetened) l egg

2 tsp. salt 4 oz. Cheddar cheese

Combine bread crumbs, applesauce, salt and pepper. Mix ground beef, onion and egg. Cut cheese into 1/2-inch cubes; fold into mixture. Put into loaf pan. Bake 1 1/4 hours at 350°. Let stand 5 minutes after baking before cutting. This is my brother-in-law's recipe and it is delicious.

NEW ENGLAND MEATBALLS

Helen Tappan

1 1b. hamburger 1 small bottle catsup

l egg l small jar grape jelly

Salt and pepper 1 T. lemon juice

Mix hamburger, egg and salt and pepper. Form into 40 meatballs. Mix catsup, jelly and lemon juice together and dissolve in pan. Add meatballs and simmer for 45 minutes. If used for appetizers, use toothpicks.

FLANK STEAK

Irene Eck

1/4 c. oil (olive oil a must)

2 steaks

1 tsp. celery salt

1 T. coarse black pepper

1/2 tsp. garlic powder

1 T. soy sauce

2 green onions (chopped)

Marinate at least 3 hours. Keep pricking with a fork. I usually marinate about 6 hours. Broil 7 minutes each side for rare; 9 minutes each side for medium; 10 minutes each side for well done. Cut in thin ribbon slices and serve.

OVEN-BARBECUED RIBS

Marge Nerison

4 lb. pork spareribs (cut in serving-size pieces)

1 T. butter or margarine

1 clove garlic (minced)

1/2 c. catsup

1/3 c. chili sauce

2 T. brown sugar

2 T. chopped onion

1 T. prepared mustard

1 T. Worcestershire sauce

1 tsp. celery seed

1/4 tsp. salt

Dash bottled hot pepper sauce

3 thin lemon slices

In large saucepan, add enough salted water to ribs to cover. Cover pan and simmer until nearly tender, about 1 hour. Meanwhile in saucepan, melt butter or margarine; add garlic and cook 4 to 5 minutes. Add catsup, chili sauce, brown sugar, onion, mustard, Worcestershire, celery seed, salt, hot pepper sauce and lemon slices. Bring to boiling. Drain ribs; place in shallow baking pan. Pour boiling sauce over ribs. Bake at 350° for 20 minutes, basting often with sauce. Makes 4 servings.

MUSHROOM SWISS STEAK

Florence Baszler - Char Messmore

1/2 envelope Lipton onion soup

2 lb. round steak

l envelope Lipton beef flavor

mushroom mix Line 9x13 inch pan with heavy tin foil. Cut meat into serving-size pieces. Mix soup mixes and dip both sides of meat in it or sprinkle on both sides. Place on foil. Wrap loosely in foil, sealing edges airtight. Bake 1 to 1 1/2 hours at 350°.

OVEN SWISS STEAK

tomatoes

Stacey Zins

1 1/2 lb. round steak	1/2 c. chopped celery
3/4 c. flour	1/2 c. chopped carrot
1 tsp. salt	2 T. chopped onion
3 T. oil	1/2 tsp. Worcestershire sauce
1 can (16 oz.) stewed	1/4 c. (1 oz.) shredded cheese

Cut meat in 4 portions. Combine flour and salt; pound into meat, reserving remaining flour for sauce. Brown meat in hot oil. Transfer meat to shallow baking dish. Blend reserved flour mixture into pan drippings in skillet. Add tomatces, celery, carrot, onion and Worcestershire sauce to drippings and cook; stir constantly until mixture boils. Pour over meat. Cover and bake at 350° for 2 hours or until meat and vegetables are tender. Sprinkle cheese over meat. Return to oven for a few minutes to melt cheese. Makes 4 servings.

SALISBURY STEAK

Marilyn Thorne

10 3/4 oz. can mushroom soup	1/8 tsp. pepper
1 1/2 lb. ground beef	1 onion
1/2 c. dry bread crumbs	l egg (slightly beaten)
1/2 tsp. salt	1/3 c. water

Heat oven to 350°. Combine 1/4 of soup with remaining ingredients except water. Mix well. Shape into 6 patties; arrange in single layer in 13x9 inch baking dish. Bake uncovered for 30 minutes. Skim off fat. Combine remaining soup and water; spoon over patties. Bake additional 10 minutes. Garnish with mushroom slices. 6 servings.

SALMON PATTY LOG

Sylvia Paulson

1 (1 1b. can) salmon	1 tsp. horseradish
1 (8 oz.) pkg. cream cheese	Dash salt
(softened)	1/4 tsp. liquid smoke
1 T. lemon juice	1/2 c. chopped pecans
2 tsp. grated onion	3 T. snipped parsley
	사용이 얼마나 아내는 이 얼마를 하는 것이 없는 사람들이 되었다. 이번 생각이 없는 것이 없는 것이 없는 것이 없는 것이 없는 것이 없는 것이 없는 것이다.

Drain and flake salmon, removing skin and bones. Combine next 6 ingredients; mix well and chill. Combine pecans and parsley. Shape salmon mixture in 8x2 inch log or ball. Roll in nut mixture and chill. Serve with crackers.

BBQ SAUCE

Marion Tuskind

DDQ Dilot	1/4 c. brown sugar
1 ten cornstarch	1/4 C. DIOMI Dag
1 tsp. cornstarch 1/4 tsp. dry mustard	1/2 tsp. onion salt
1/4 csps dry masecal 1/4 csps dry masecal 1/4 csps dry masecal	1/2 tsp. celery salt
1/4 C. Cider vinegar	Salt and pepper

Salt and pepper

Dissolve cornstarch and mustard in vinegar. Add remaining 1 c. catsup ingredients. Cook, stirring constantly, until thickened. A delicious basting for chicken, hamburgers and spareribs.

BARBECUE SAUCE

Sally Nash

data bas gavou

	STRUCT DDA - LOSLANDE	1 c. catsup
1 tsp.	salt	
1 tsp.	chili powder	2 c. water
1 tsp.	celery seed	Few drops Tabasco
	brown sugar	1 onion (grated) 1 clove (minced)
1/4 c.	vinegar	Butter
	vi-mancharchire sauce	Duccer

1/4 c. Worcestershire sauce Mix salt, chili powder, celery seed, brown sugar, vinegar, Worcestershire sauce, catsup, water and Tabasco sauce in saucepan. Simmer for half an hour. Cook onion and garlic 5 minutes in butter, then add to sauce.

BARBECUE SAUCE

Connie Clabaugh

DARCELOGE	o mincore
1 medium onion 1 c. catsup 3 T. brown sugar 1/2 tsp. salt Dash pepper	2 T. vinegar 1/4 c. lemon juice 3 T. Worcestershire sauce 1/2 T. prepared mustard 1/2 c. chopped celery

Dash cayenne pepper

Saute' onion in hot fat until golden brown, then add other ingredients. Cover and simmer 20 minutes. Use with ribs, hamburger, pork, etc.

MEATBALLS

Joelene Goodover

Soak 5 slices bread in 1 can condensed milk. Add 2 pounds ground meat and mix well. Make about 24 meatballs. Arrange in shallow baking pan. Pour over 2 cans onion soup and 2 cans chicken gumbo soup that you have mixed. Cook at 325° for 1 hour description surface, delice bus equiption for uncovered.

BARBECUED SPARERIBS

Edna McKinley

4	lb.	spareribs	2 T.	Worcestershire	sauce
-		- Pur cranc		***************************************	~~~~

l c. sliced onions 1/4 c. vinegar
l c. catsup 1/4 c. brown sugar
l c. water 2 tsp. dry mustard

2 tsp. salt

Cut ribs into individual portions; salt and pepper. Place in roaster and bake until cooked through, at least 45 minutes. Combine remaining ingredients in a saucepan and cook until the onions are tender. Pour over ribs, cover and bake at 350° for 1 1/2 hours, basting occasionally with sauce. Pour sauce left from basting over ribs and serve. 6-8 servings. HINT: The longer you bake them the better the flavors blend, but you have to watch to prevent overcooking the meat.

BARBECUED SPARERIBS

1/4 tsp. Tabasco sauce

Audrey Johnson

Spareribs (small meaty)	1/8 tsp. chili powder
Sliced onions	1 c. water
1/2 c. catsup	1/2 tsp. mustard
1 1/2 tsp. salt	1 T. brown sugar

Place in bottom of heavy kettle a layer of spareribs.

Cover with a layer of sliced onions. Pour barbecue sauce over top. Repeat layers. Cover. Bake at 325° until meat is tender, (2 to 2 1/2 hours). Uncover last 1/2 hour. Serve hot.

SPARERIBS

Sherry Johnson

1 c. water	1 1/2 T. Worcestershire sauce
1 c. vinegar	1/4 c. sugar
3/4 c. minced onion	1/4 c. ketchup
Calt (to tasta)	

Combine ingredients and boil 10 minutes. Pour over pork (spare) ribs that have been browned under the broiler and drained. Bake 400° for at least 1 hour, basting occasionally. Add more water if needed, but should be cooked down when done.

Hint: Try using a thread instead of a knife when cake is to be cut when hot.

SAUCY MEAT LOAF WITH SWEET AND SOUR SAUCE

Audrey Johnson

1 envelope brown gravy mix

1/2 c. milk

1 tsp. instant minced onion

2 eggs (slightly beaten)

1 T. parsley flakes

2 tsp. soy sauce 1/2 tsp. salt

Dash pepper

1 c. soft bread crumbs

2 lb. ground beef

SAUCE:

3/4 c. white sugar

1/3 c. white vinegar

1/4 c. soy sauce

2 T. cornstarch

2/3 c. water

15 1/2 oz. can pineapple tidbits

1 medium onion

1 green pepper

In a large mixing bowl, blend gravy mix and onion. Let stand a few minutes. Add eggs, parsley, soy sauce, salt and pepper. Stir in bread crumbs. Add ground beef and mix well. Shape into two loaves; place in shallow pan. Bake at 350° for 50 minutes. Spoon off excess fat. Pour sweet and sour sauce over loaves. Return to oven for 15 minutes. The remaining sauce is used to pour over meat and rice.

Sauce - Cook mixture until it thickens. Makes 8 servings.

ITALIAN SPAGHETTI SAUCE

Jan Larson

1 lb. hamburger

1 large onion (diced)

1 green pepper (chopped)

l clove garlic

1 medium can mushrooms

2 cans tomato paste

2 cans tomato soup 2 soup cans water

1/2 tsp. Worcestershire sauce

Dash red pepper Dash Tabasco sauce

1 tsp. salt

1/4 tsp. pepper

2 T. olive or Crisco oil Brown hamburger in 2 tablespoonfuls Crisco; when nearly done, remove from heat. Then in oil saute' onion, garlic, mushrooms and green pepper. Put together and add the other ingredients. Cook slowly for 2 hours or until mixture has thickened. More that bancer 31 becam bitch DIA Serve over hot spaghetti.

SPAGHETTI AND MEATBALLS

Leona Wenaas

SAUCE:

3 1/2 c. tomatoes (1 1-pound

13 oz. can)

2 1/4 c. tomato paste (3

6-ounce cans)

2 1/2 c. water
1 medium minced onion

1 minced garlic clove

1/4 lb. finely chopped salt

pork

2 T. olive oil

1 T. chopped parsley

1 tsp. salt

1/4 tsp. pepper

1 T. sugar

1/2 tsp. oregano

1 1/2 bay leaves (crushed)

1/4 c. grated Cheddar cheese

MEATBALLS:

3/4 lb. ground beef

3/4 lb. sausage

2 eggs (beaten)

1 tsp. salt

1/8 tsp. pepper

1/4 tsp. oregano

1/4 c. grated Cheddar cheese

1 T. chopped parsley
Dash garlic powder

1/4 c. bread crumbs

Sauce - Combine tomatoes, tomato paste and water. Bring to boil. Saute onion, garlic and salt pork in olive oil. Add sauteed ingredients to tomato mixture. Add parsley and remaining ingredients. Blend well. Simmer slowly 1 hour.

Meatballs - Combine ingredients for meatballs. Blend well. Gradually mix in bread crumbs. Shape meatballs and add to tomato sauce. Simmer gently about 40 minutes.

ITALIAN SPAGHETTI PLUS AMERICA

Dorothy Thornby

2 (8 oz.) pkg. spaghetti

1 1b. sirloin steak

2 pork chops

2 T. butter

1 green pepper (chopped)

1 stalk celery (cut small)

1 clove garlic (chopped)

1 large can mushrooms

2 cans tomato soup

1/2 lb. grated sharp cheese

Boil the spaghetti in plenty of salted water until tender; drain. Cut the meat into small pieces and brown them lightly in the melted butter, together with the green pepper, onion, celery and garlic and the mushrooms which have been drained and cut in not too small pieces. Mix with the spaghetti and add the tomato soup and half the cheese. This will be rather thick, so dilute with the mushroom liquid or water to the desired consistency. Pour into a large, buttered casserole, sprinkle with remaining cheese and bake 45 minutes in a slow oven 350°. This serves about 12 persons and is delicious.

MUSHROOM SWISS STEAK

Char Messmore

2 lb. round steak (cut in serving-size pieces)

l envelope Lipton beef flavor mushroom soup

Heavy duty tin foil

1/2 envelope Lipton onion soup

Place meat on foil and sprinkle both sides with soup mix.

Wrap loosely in foil, sealing edges airtight. Place in shallow baking pan. Bake 1 to 1 1/2 hours at 350°. Serves 4.

STEW MEAT ROYALE

Gladys Hanson

3-4 lb. stew meat

2 cans cream of mushroom soup

1 pkg. dry onion soup mix 1/4 c. sherry

Put stew meat in casserole. Do not flour, salt and pepper. Sprinkle dry onion soup mix over meat, over that put the 2 cans mushroom soup and 1/4 cup sherry. Cover and bake 2 to 2 1/2 hours. Good with whipped potatoes, rice or noodles.

WALDORF STEW

Olga Koen

3 lb. beef (cut in small cubes) 2 c. cut-up carrots 2 medium onions (chopped) 2 c. cubed potatoes

1 1/2 c. celery (cut in pieces)

Arrange above in layers in a roaster. Sprinkle 2 1/2 table-spoonfuls instant tapioca. Salt and pepper to taste. Pour over all 1 can (303 size) tomato juice; cover roaster with lid. Cook in oven 5 hours at 250°. (Do not peek). Other vegetables can be used, also canned tomatoes. Serves 8.

EASY TURKEY DIVAN

Verna Strand

2 pkg. frozen broccoli (cooked and drained) 1 large can evaporated milk

2 c. turkey pieces

1 can cream of mushroom soup
 (mixed and heated first)

6 slices American cheese

Layer broccoli, turkey and cheese in shallow, medium-size casserole. Pour milk and soup over. Bake 25 minutes at 350°. Spread 1 can French onion rings on top. Bake 15 minutes more. Serves 6.

SWEET AND SOUR PORK

Dorothy Thornby - K. Walsh

Oil (for frying)
4 eggs (beaten)

1 tsp. salt

6 T. flour

3 lb. lean pork (cut into 1/2-inch pieces)

Dash pepper

SWEET AND SOUR SAUCE:

4 T. cornstarch 2 c. pineapple juice

1 tsp. salt 1/2 c. green pepper (cut into 1/3 c. granulated sugar strips)

1/3 c. brown sugar 1/2 c. thinly sliced onion

1/2 c. vinegar 2 (No. 2) cans pineapple chunks

Pour oil into heavy skillet. Combine eggs, flour, salt, pepper and add to the pork. Mix lightly until every piece of pork is coated. Separate pieces with a fork, drain slightly and drop one piece at a time into skillet. Cook over medium heat until brown on one side, turn and brown on other sides. (I brown them quickly). Finish cooking in a 325° oven for 45 minutes.

Sweet sour sauce - Combine cornstarch, salt, brown sugar, sugar, vinegar, pineapple juice; mix. Cook until slightly thick; stir constantly. Pour sauce over hot pork; let stand at least 10 minutes. Add green pepper, onion, pineapple chunks; cook 2 to 3 minutes. Serve with hot rice. This makes 10 servings.

FRUITED TURKEY ROASTS

Marlene Mills

2 (3 lb.) frozen boneless 2 (10 oz.) jars cherry or plum turkey roasts preserves

1 (16 oz.) can crushed 1/4 c. lemon juice

pineapple

1/2 - 1 tsp. ground cinnamon

Prepare turkey roasts, following package directions. Dr

Prepare turkey roasts, following package directions. Drain pineapple. In saucepan combine pineapple, preserves, lemon juice and cinnamon; heat. Before serving, spoon some of the hot pineapple mixture over turkey. Pass remaining sauce.

Hint: A little salt in the water you boil eggs in will make the eggs come neatly out of the shell.

CHICKEN DIVAN

Sharon Lorang

4 or 6 chicken breasts

1 can cream of chicken soup

3/4 c. mayonnaise

1 c. grated American or Cheddar cheese

1 c. bread crumbs

1 (10 oz.) pkg. frozen chopped broccoli

Put chicken into boiling salted water until cooked (approximately 10 minutes). In mixing bowl combine mayonnaise, undiluted soup. Cook broccoli according to directions on package. Drain. Put broccoli in bottom of buttered baking dish. Lay cooked boned chicken on top. Pour soup mixture over. Sprinkle with grated cheese and bread crumbs. Place in 400° oven for about 30 minutes.

VENISON JERKY

Glen Coulter

SUGAR CURE:

1/2 c. Morton's sugar cure

Add to a 5-quart bowl 3/4 full of meat strips. Stir. Add water to cover and stir again. Soak 3-4 hours.

SAUCE:

3 T. water

1 tsp. soya sauce

2 tsp. Worcestershire sauce 2 tsp. liquid smoke

Oven 150° - cook 5-6 hours. Total time - 8-10 hours.

After soaking meat strips in sugar cure, drain and rinse. Dip each piece in sauce and lay on oven rack. Leave oven door open about an inch and bake for 2 hours. Brush with sauce, turn each piece of meat and brush again. Repeat every hour for 4 hours. (Depending on the size of the pieces of meat, small thin ones may take only 2-3 hours, larger and thicker ones may take 5-6 hours). You will probably need to make 3 or 4 batches of the sauce.

EASY TURKEY DIVAN

Ferne Schlameus

Layer in shallow dish or medium casserole:

2 pkg. frozen broccoli (cooked and drained)

2 c. turkey pieces (cooked) 6 slices American cheese

1 can cream mushroom soup

1 can evaporated milk Mixed together and pour over. Bake at 350° for 25 minutes. Top with French onion rings and bake 15 minutes longer.

Elisa Fox

PIES

DEVONSHIRE APPLE PIE

1 (nine-inch) pie shell

Rosalie Tarum

3/4 c. sugar

1/4 c. packed brown sugar

1/8 tsp. salt

1/2 c. sour cream

1/2 tsp. cinnamon

4 medium-size apples (pared, cored and sliced - 4 c.)

Mix sugars, flour, spices, lemon juice and salt in a large bowl; stir in sour cream and apples. Spoon into pie shell; sprinkle with streusel topping. Bake at 350° for 40 minutes or until apples are tender and topping is golden. Cool.

STREUSEL TOPPING:

1/2 c. flour
1/2 c. packed brown sugar

1/2 stick butter or margarine

Mix flour and sugar in a small bowl. Cut in butter with

pastry blender until mix is crumbly.

MOM'S BANBURY TARTS

Wenonah Peterson

1 c. seedless raisins (grind 1 c. sugar
raisins and currants to— 2 T. cracker dust
gether — may use all raisins) 1 beaten egg

1/2 c. currants

Juice and rind of 1 lemon

Bring to boil and cook a few minutes. Make a double pie crust recipe. Roll pie crust very thin. Cut in small circles (doughnut cutter size); lay on each a small teaspoonful of filling; wet edges of pastry, fold into ovals, press edges with a fork and prick top with fork (important). Dust with granulated sugar on top. Bake 350° 20 minutes. 3-4 dozen cookies.

EASY CHEESECAKE

Emma Grina

Beat together until smooth:

8 oz. cream cheese 1/2 c. sweetened condensed milk

2 T. lemon juice

Pour into baked graham cracker crust (cooled) and top with Wilderness fruit filling; chill.

BROWNIE PIE

Leah Jo Viste

3 egg whites Dash salt 1/2 c. chopped walnuts 1/2 tsp. vanilla

3/4 c. sugar

1 c. sweetened whipped cream

3/4 c. fine Nabisco chocolate

Wafer crumbs

Beat egg whites and salt until soft peaks form; gradually add sugar, beating until stiff peaks form. Fold in crumbs, nuts and vanilla. Spread evenly in lightly greased 9-inch pie plate. Bake at 325° about 35 minutes. Cool. Spread top with sweetened whipped cream. Chill 3-4 hours. Trim with curls of shaved chocolate or chocolate sprinkles.

NO CRUST CHEESECAKE

Sarah Eidsvig

2 pkg. (8 oz.) cream cheese (softened)

3 extra large eggs 1 1/2 tsp. vanilla

2/3 c. sugar

Beat together creamed cheese, 2/3 cup sugar and eggs. Add vanilla. Mix until smooth with mixer. Pour mixture into buttered 9-inch pie plate. Bake in oven preheated to 350° for 25-35 minutes or until puffy and brown around edges. When done, should spring back when lightly touched with fingertip in center. Cool cake at room temperature for 20 minutes. It will sink slightly.

Thoroughly mix:

8 oz. sour cream

1 tsp. vanilla

3 T. sugar

Spread over cake to 1/2-inch from edge. Continue to bake at 350° for 15 minutes. Cool. Serve with fruit or fruited jam.

FUDGE PIE

Hilma Cole

1/4 c. butter

2 tsp. instant coffee 1 tsp. rum flavoring

3/4 c. brown sugar

1/4 c. flour

3 eggs 2 c. chocolate chips

1 c. chopped walnuts

Cream butter and sugar; add eggs one at a time. Melt chocolate over hot water; add to creamed mixture with coffee and flavoring. Stir in flour and walnuts. Pour into unbaked pie shell. Bake at

375° for 25 minutes. Serve with whipped cream.

FROZEN CHEESECAKE

Florence Dolan

1 c. sugar Pinch salt

3 eggs (separated) 1 large pkg. cream cheese

1/2 pint cream (whipped) 1 tsp. vanilla

Cream sugar and cheese; add egg yolks, salt and vanilla; beat together. Fold in whipped cream and beaten egg whites. May use 1 cup crushed graham crackers, lining pan with half the crumbs, then place the rest on top after adding mixture. Freeze.

May substitute for crumb mixture: 1 cup flour, 1/4 cup brown sugar, 1/2 cup margarine, 1/2 cup walnuts. Bake 350° for 20 minutes; stir after first 10 minutes. Use 9x13 inch pan. (Serves 12).

LEMONADE PIE

Irene Eck

2 1/2 c. graham cracker crumbs 1 (12 oz.) can frozen lemonade

1/2 c. sugar l can Eagle Brand milk

1/2 c. butter (melted) 1 (20 oz.) can crushed pineapple

l large carton Cool Whip 1 c. chopped nuts

Mix together graham cracker crumbs, sugar and butter and put in 2 9-inch pie plates. Shape crust. Drain pineapple. Set aside. Place Cool Whip, frozen lemonade and Eagle Brand milk in bowl and whip until very stiff. Fold in pineapple and nuts. Refrigerate or freeze. Keeps well.

LEMON CHIFFON PIE

Genevieve Tanberg

1 T. Knox gelatine 1 c. sugar

1/4 c. cold water 1/2 tsp. salt

4 eggs 1 tsp. grated lemon rind

1/2 c. lemon juice Whipped cream

Soak gelatine in cold water 5 minutes. Add 1/2 cup sugar, lemon juice and salt to beaten egg yolks and cook over boiling water to custard consistency. To this mixture add the grated lemon rind, softened gelatine, and stir thoroughly. Cool. When mixture begins to thicken, fold in stiffly beaten egg whites to which the other half of sugar has been added. Fill baked pie shell and chill. Just before serving, spread over pie a thin layer of whipped cream.

Florence Linden

LEMON-CHEESE PIE

1 large can evaporated milk 6 T. lemon juice

1 c. sugar

8 oz. Philadelphia cream cheese

1 pkg. lemon Jello 1 c. hot water

Freeze evaporated milk to whip. Cream together sugar, cream cheese and lemon juice. Mix Jello with water and cool. Mix cheese mixture and cooled Jello. Whip evaporated milk with electric mixer. Add lemon mix to whipped milk. Pour into 3 mcdium or 2 large pie plates. Refrigerate overnight or several hours.

MISSISSIPPI MUD PIE

Miriam Martinson

1 c. flour

1 c. nuts

1 cube softened margarine

Mix well and put in 9x13 inch pan. Bake 350° for 15 minutes. Watch closely - cool crust.

Spread 1st layer (1) 8-ounce cream cheese (softened), 1 cup powdered sugar, 1 cup Cool Whip (2) large box of instant vanilla and chocolate pudding mix; mix well with 4 1/2 cups milk (3) 2 cups Cool Whip; sprinkle with nuts. Freezes well.

PIE CRUST

Eileen Kelsh

1 c. Crisco

1/2 c. boiling water

2 c. flour 1 tsp. baking powder

1 tsp. salt

Combine Crisco, water and salt. Stir real good. Let stand a few minutes. Stir in about 2 cups flour and baking powder. Let stand a few minutes. Roll out 2 pies - two crusts each. Try not to handle dough much. (Recipe calls for 3 cups flour, but I work in 2 cups and work enough flour to handle but not sticky).

SOUR CREAM PIE

Eileen Kelsh

1 c. sour cream

1/2 c. raisins

1/4 c. sugar

1/2 tsp. cinnamon

1/4 tsp. cloves

3 egg yolks 1 egg white

Combine ingredients. Bake like a custard pie. Use whites of 2 eggs for meringue. Put this on after pie is baked and brown like you would a lemon pie.

NEVER FAIL PIE CRUST

Olga Koen

1 lb. lard

4 c. flour

Blend to size of peas.

12 T. cold water

1 tsp. salt

Dissolve salt in water.

Make a well in flour and lard mixture; pour in water; mix. Knead well for about 2 minutes. Makes enough for 4 2-crust pies. May be made into balls (size for one crust) and frozen. Remove, thaw and roll.

PIE CRUST

Anna Lou Meland

1 c. lard (you must use lard) 1/2 c. flour

1/2 c. water

1/2 tsp. salt

Beat together. Add 2 1/2 cups flour. Very good.

PIE CRUST WITH EGG

Sharon Kunka

3 c. flour

1 1/2 c. shortening

Mix well.

1/2 tsp. baking powder

1 tsp. salt

1/2 c. water

1 egg (beaten) l tsp. vinegar

Mix together and then add to dry ingredients.

REAL GOOD PIE CRUST

Eileen Kelsh

1 c. Crisco

1 tsp. salt

1/2 c. boiling water

Stir real good and let stand a few minutes. Stir in about 2 cups flour and 1 teaspoonful baking powder; stand a few minutes. Roll out. Makes 2 pies - 2 crusts each. NOTE: I work 2 cups flour and some more so can handle and not sticky. Less handling, dough not tough.

HINT: Washing windows - 1/2 cup ammonia, 1/2 cup white vinegar and 1 tablespoonful cornstarch. Mix and put in small pail (ice cream bucket) or 3-pound coffee can to be able to fill with water.

Mix together:

1 tsp. salt Pour into one measuring cup (but don't stir together):

3 T. cold milk (can use skim 1/3 c. cooking oil milk)

Then pour all at once into flour. Stir until mixed. Press with hands into smooth ball. Flatten slightly. Place between 2 sheets of waxed paper (12-inch square). Roll out gently until circle reaches edges of paper. (Wax paper will not slip when you roll if table top under paper is slightly damp). Peel off top paper. If dough tears, mend without moistening by pressing edges together. Lift paper and pastry by top corners; they will cling together. Place paper side up in 9-inch pie pan. Carefully peel off paper. Gently ease and fit pastry into pan. Build up fluted edge. Prick dough thoroughly with fork. Bake 8-10 minutes in very hot oven 475°.

FRESH PEACH PIE

2 c. peaches

1/4 c. sugar 30 marshmallows Florence Baszler

1/4 c. milk

1 c. cream (whipped) or 1 pkg.

Dream Whip

1 prepared pie shell

Prepare regular or graham cracker crust. Must be baked. Cut up peaches fine. Sprinkle with sugar and let stand while preparing rest of filling. Melt marshmallows in milk. Cool. Whip cream. Fold peach, marshmallow and cream mixtures together. Pour in pie shell and refrigerate 3 to 4 hours before serving.

PUMPKIN PIE

Karyl Viste

2 eggs 1 c. sugar

1 can pumpkin

1 tsp. cinnamon

1/2 tsp. ginger 1/4 tsp. salt 3/4 c. milk

1/4 c. cream 1 tsp. vanilla

Beat 2 eggs, then add sugar, pumpkin, cinnamon, cloves, 1/2 tsp. cloves ginger and salt. Mix, then add milk, cream and vanilla. Pour into unbaked pie shell. Bake at 425° for 15 minutes and then lower to 350° for 45 minutes. cream bucket) or 3-pound coffee can

FROST ON PUMPKIN PIE

1 1/2 c. crushed graham crackers

1/4 c. sugar

1/4 c. melted oleo or butter

1 c. cream

1 1/4 c. powdered sugar

Vanilla (to taste)

1 pkg. plain Knox gelatin

1/4 c. cold water

Florence Baszler

3 eggs (separated)

1/3 c. sugar

1 1/4 - 1 1/3 c. mashed pumpkin

1/2 c. milk

1/2 tsp. salt

1/2 tsp. cinnamon

1/4 tsp. allspice

1/4 c. powdered sugar

Combine 1 1/2 cups graham crackers, 1/4 cup sugar and melted oleo. Press in pan and bake at 300° for 10 minutes. Whip cream until it stands in peaks. Add 1 1/4 cups powdered sugar (sift before measuring). Add vanilla to taste. Gently beat until mixture is stiff. Chill until ready to use. Soften gelatin in cold water. Beat egg yolks; add 1/3 cup sugar, pumpkin, milk, salt, cinnamon and allspice. Mix well and cook over medium heat until it boils. Cook 2 minutes longer, stirring constantly. Add gelatin and stir until dissolved. Cool. Make meringue of 3 egg whites and 1/4 cup powdered sugar. Fold into pumpkin mixture. Fill crust with layers of pumpkin, layer of cream filling, another layer of pumpkin and the rest of the cream filling. Refrigerate. Keeps for several days. Nuts can be sprinkled over the top.

RHUBARB MERINGUE PIE

Karyl Viste

2 T. butter

2 c. cut rhubarb

1 1/4 c. sugar

2 T. cornstarch

1/4 c. sweet cream

2 egg yolks (beaten)

Melt butter and add rhubarb. Add 1 cup sugar and cook until rhubarb is soft. Mix 1/4 cup sugar, cornstarch, cream and egg yolks. Add to rhubarb mixture. Cook until thick. Pour into baked crust. Put on a meringue made with the 2 egg whites beaten with 4 tablespoonfuls sugar and brown.

HINT: To cut cinnamon rolls use a piece of string rather than a knife. Put string under roll and bring to the top and cross clipping off each roll without flattening dough.

Betty Johansen

SOUR CREAM PIE

1 c. sour cream 1/2 tsp. cinnamon Pinch salt

1/4 c. raisins

c. sugar 1/4 tsp. cloves 3 egg yolks 1 level T. flour

3 egg whites (for meringue) 1 (9-inch) baked pie crust

Mix ingredients all together. (Mix flour well with sugar before adding to liquid mixture). Bring to a boil, stirring constantly. Boil for a minute or two. Pour into baked pie crust and top with meringue. (Add 2 tablespoonfuls sugar to frothy egg whites when beating for meringue). Bake at 350° about 10 minutes or until meringue is light brown.

STRAWBERRY PIE

Berdelle Boobar

Make pie crust and cool. Put fresh washed strawberries in cool pie shell. Combine in saucepan: 1 3/4 cups water, 3/4 cup sugar and 2 tablespoonfuls cornstarch. Cook over medium heat, stirring constantly. Boil 2 minutes. Add 1 package strawberry Jello. Pour cooked mixture over strawberries. Chill. Top with whipped cream.

FRESH STRAWBERRY PIE

1 pkg. Jello vanilla pudding

1 pkg. strawberry Jello

2 c. water

Rosalie Tarum

1 1/2 c. whipped topping

2 c. sliced fresh strawberries

1 (9-inch) graham cracker crust

1 tsp. lemon juice Place first 4 ingredients in saucepan and stir until mixture comes to a boil. Cool. Fold strawberries into whipped topping. Then fold into pudding mixture. Pour in pie shell and cool in refrigerator. The state of the s

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SA LADS



SALADS

APPLE CHEESE SALAD

Mary Miller (Laura Haugen)

1 c. hot water	1/2 c. finely cut celery
2/3 c. red cinnamon candies	1 pkg. lemon gelatin
1 1/2 c. sweetened applesauce	1/2 c. chopped walnuts
2 (3 oz.) pkg. cream cheese	1/2 c. mayonnaise

(I use less)

Pour hot water over candies; stir over low heat until dissolved. Add gelatin; stir until dissolved. Add applesauce. Pour 1/2 of mixture in 8-inch square pan or mold of comparable size. Chill this half until firm. Keep remaining mixture at room temperature so it will not set. Blend cream cheese (room temperature), nuts and celery. Add mayonnaise. Spread in a layer over firm apple mixture. Spoon remaining apple mixture over this. Chill well until firm, then unmold. Best made evening before serving to make sure it is good and firm.

APPLE AND RAISIN COLESLAW

Hilma Cole

tap. caletyseast. past	A (A harmonian
1 head cabbage	1/4 tsp. paprika
1 medium red apple (unpared)	1 1/2 tsp. sugar
1 1/2 c. sour cream	1 tsp. salt
2 egg yolks	1/3 c. raisins

2 T. lemon juice

Shred cabbage fine; add chopped apple to cabbage. Beat together sour cream, egg yolks, lemon juice, paprika, sugar and salt. Pour over cabbage and applesauce. Toss until well coated. Chill at least 30 minutes.

BROCCOLI-CAULIFLOWER SALAD

Trudi Schmidt

1 head cauliflower	Salt and pepper (to taste)
2 or 3 stalks broccoli	1 T. vinegar
1 bunch green onions	Dash Worcestershire sauce
1 c. mayonnaise	Dash Tabasco

1/2 c. sour cream

Cut up vegetables; mix dressing, pour over vegetables and refrigerate for 24 hours.

BUTTERMILK SALAD

Millie Vasichek

2 c. buttermilk 1 (6 oz.) pkg. peach gelatin

1 small carton Cool Whip 3 T. sugar

1/2 c. nuts 1 can (small or medium)

pineapple (undrained)

Boil gelatin, sugar and pineapple until gelatin is melted. Cool; add other ingredients and pour into mold.

CABBAGE SALAD

Marian Skibsrud

1 T. vinegar 1 pkg. lemon Jello

When this is congealed beat it and add 3/4 cup salad dress-1 c. hot water ing. To this mixture add 1 cup chopped cabbage, 1/4 cup green pepper, 1/4 cup sliced olives, 1/4 cup grated onion. Pour into mold and refrigerate.

CABBAGE SLAW

Thelma Christensen

3/4 c. oil 8 c. shredded cabbage

1 tsp. mustard seed 1 small onion (sliced thin) 1 tsp. celery seed

1 c. sugar 1/2 tsp. salt

Layer cabbage, onion and sugar in bowl. Mix remaining in-1 c. vinegar gredients and boil for a few minutes. Pour hot over cabbage. Cover and refrigerate. Keeps for quite awhile.

FROZEN COLESLAW

Gladys Hanson

1 large head cabbage (chopped) 1 T. salt

Mix with hands and let set 2 hours.

Bring to boil:

1/2 c. water 2 c. sugar

1/2 c. vinegar

Let stand until cold.

At the end of two hours drain the cabbage and add celery, 1 red pepper, 1 green bell pepper, 1/2 tablespoonful celery seed and 1/2 tablespoonful mustard seed. Mix well and store in covered jars or containers in refrigerator or freezer.

CHERRY FRUIT SALAD

Char Messmore

- 1 can cherry pie filling 1 1/2 c. miniature marshmallows
- l large can crushed pineapple | 1 small can mandarin oranges 1 medium container Cool Whip (drained)
- l can Eagle Brand condensed l c. coconut

milk

Blend pie filling and condensed milk. Add fruit. Add remaining ingredients. Keep refrigerated.

CHERRY SALAD

Sherry Freiboth

- 2 small pkg. black cherry 2 c. cherry juice (add water to make 2 c.) Jello
- 1 small can crushed pineapple 1 can cherries (pitted)
- 2 c. hot water

TOPPING:

1 small pkg. softened cream 1 pkg. Dream Whip (prepare cheese according to pkg.)

Beat together until smooth, spread over set Jello and sprinkle with chopped nuts.

CHINESE CABBAGE SALAD

Sherry Freiboth

- 1 small bunch green onions 1 head Chinese cabbage (sliced) (shredded)
- 1 box fresh mushrooms (sliced) 1 can water chestnuts (sliced)

DRESSING:

1 T/2 C. dround or antegratics . . . Tr. lemon hadce 1 c. mayonnaise 3 T. soy sauce Sprinkle Chinese noodles on top.

CHRISTMAS SALAD

Sharon Kunka

- 1 1/2 c. miniature marshmallows l can cherry pie filling
- 1 medium container Cool Whip 1 small can crushed pineapple 1 small pkg. pecan pieces (well drained)
- 1 can sweetened condensed milk Mix well in order given. This freezes well.

COTTAGE CHEESE-JELLO SALAD

Emma Grina

1 large cottage cheese 1 can crushed pineapple (tall

1 family-size orange Jello narrow size) 1 can mandarin orange sections Cool Whip (1 large container) Stir dry Jello into cottage cheese. Fold in drained fruit. Fold in Cool Whip. Can also use lime Jello and pincapple or

cherry or raspberry Jello and fruit cocktail. Recipe may easily

be cut in half.

CRANBERRY-APPLE SALAD

Char Messmore

2 cans (1 lb. each) whole 1/2 tsp. salt berry cranberry sauce 1 c. mayonnaise

2 c. boiling water 2 c. diced apple

2 pkg. (3 cz.) strawberry 1/2 c. chopped walnuts Jello

2 T. lemon juice

Melt cranberry sauce over medium heat. Drain, reserving liquid and berries. Mix together cranberry liquid, water and gelatin; stir until gelatin is dissolved. Add lemon juice and salt. Chill until mixture mounds slightly on a spoon. Add mayonnaise; beat until smooth. Fold in cranberries, apples and nuts. Pour into 2-quart mold and chill overnight. Makes 10-12 servings.

CRANBERRY WOBBLER

Margaret Throckmorton

1 1/2 c. ground cranberries

1/2 c. sugar

2 pkg. (3 oz.) orange or lemon Jello

1/4 tsp. salt

1 T. lemon juice 1/4 tsp. cinnamon

1/8 tsp. cloves

1 orange (diced) 1/2 c. chopped almonds or walnuts

2 c. boiling water

1 1/2 c. cold water

Combine cranberries and sugar. Set aside. Dissolve Jello and salt in boiling water. Add cold water, lemon juice and spices. Chill until thickened. Fold in cranberries, oranges, and nuts. Spoon into 6-cup mold. Chill until firm, about 4 hours. Makes 12 servings.

CRISPY GREEN SALAD

Irene Eck

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1 c. diced celery

1/4 c. green onions and tops Combine ingredients.

1 c. sour cream

1 c. salted cashews

1/2 tsp. salt 1/4 c. bacon (diced and crisp)

CURRY CHICKEN SALAD

Gladys Hanson

Karyl Viste

churics (dealn)

2 c. turkey or chicken 3 T. clear French dressing

(cut in pieces)

1/2 c. celery

Toss and marinate overnight.

Add:

1 tsp. onion (grated)

1 tsp. parsley (chopped)

1/3 c. Miracle Whip salad pecans (cashews best)

1/2 tsp. curry powder

1/2 c. cashews, almonds or

dressing 1 (11 oz.) can mandarin oranges

Toss and serve on lettuce leaf. Serves 6-8.

FRUITED CHICKEN SALAD

1/2 c. chopped green pepper

4 c. diced cooked chicken

1 (15 oz.) can pineapple chunks (drained)

1 c. chopped celery

1 (11 oz.) can mandarin oranges (drained)

1/2 c. sliced pitted ripe

1 c. salad dressing 1 T. prepared mustard 1 (5 oz.) can chow mein noodles

2 T. grated onion

Lettuce leaves

olives

Combine ingredients down through onions. Blend salad dressing and mustard. Toss gently with chicken mixture. Cover and chill several hours. Just before serving, mix in the chow mein noodles and turn into a lettuce-lined bowl.

FRUIT SALAD

Kay Craig

1 cantaloupe

1 peach

Green grapes

1 pear

1 can mandarin oranges

1 lemon

Honey Peel and cut up cantaloupe, pear and peach. Add some green grapes and oranges. Cover with juice of 1 lemon and drizzle with honey.

GOOD CHICKEN SALAD

Florence Linden

1 1/2 c. green seedless grapes 5 c. cooked chicken (in 3 c. cooked rice

chunks) 1 can mandarin oranges 1 1/2 c. sliced celery

1 c. slivered almonds 1 (3 1/2 oz.) can pineapple

chunks (drain)

DRESSING:

2 T. orange juice 1 tsp. salt 1 1/2 c. mayonnaise 2 T. salad oil

Mix and let stand overnight or several hours. Serves 15.

SHOESTRING CHICKEN SALAD

Gladys Hanson

1 c. raw carrots (shredded) 1 c. chopped celery 1 c. diced chicken 1/4 c. chopped onion

Toss the first four ingredients together and add 1/2 cup salad dressing (not mayonnaise) thinned with cream. You can add 1 tablespoonful pickle relish. Mix well and pour over tossed ingredients. Just before serving, add 1 small can of shoestring potatoes and toss lightly again. This stays good for one meal only as the potatoes soften if refrigerated.

DILLY CUCUMBER SALAD

Romaine Rossmiller

2 tsp. sugar 8 c. thinly sliced cucumbers 1 tsp. salt

(about 4 medium) 1 tsp. wine vinegar 1 1/2 c. dairy sour cream

1/2 tsp. dill weed 1 small clove garlic (crushed)

2 T. salad oil

Place cucumbers in large bowl. Mix remaining ingredients except dill weed; pour over cucumbers and mix gently. Sprinkle with dill weed. Cover. Refrigerate at least 1 hour. Mix lightly before serving.

HINT: If a recipe calls for herbs and spices that don't dissolve, such as bay leaves, whole cloves, garlic buds, etc., tuck them into a metal teaball. With the teaball chain hocked over the side of the pan, it's easy to remove the seasonings after cooking or before if the flavors threaten to be too strong.

FROSTED SALAD

Borghild Thorpe

2 pkg. lemon Jello

1 c. boiling water

2 c. 7-Up

2 1/2 size can drained, crushed pineapple

2 large bananas (sliced)

1 c. miniature marshmallows

FROSTING:

1/2 c. sugar 2 T. butter

1 beaten egg

2 T. flour 1 c. whipping cream

1/2 c. grated cheese

Mix Jello, boiling water and 7-Up; chill until almost set. Add pineapple, bananas and marshmallows. Put in 9x12 inch pan. When firm, frost.

Frosting - Mix sugar, flour and egg; cook until thick. Add butter and chill. Whip cream; add grated cheese. Fold into custard mixture. Spread over salad and chill overnight. Sprinkle grated cheese on top.

FRUITED PERFECTION SALAD

Marge Nerison

1 can fruit cocktail (16 oz.) 1 c. shredded cabbage

1 (3 oz.) pkg. lime Jello

1/3 c. chopped nuts

2 pimentos 1 c. ginger ale

Drain syrup from fruit cocktail and add water to make 1 cup. Heat to boiling and add to Jello. Cool and add ginger ale. Let partially set and add rest of ingredients.

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GUACAMOLE SALAD

Char Messmore

2 T. finely chopped onion l large ripe avocado

1 tsp. mayonnaise 1 large tomato

1/8 tsp. chili powder Salt and pepper

Peel avocado and remove seed. Mash it coarsely with fork. Peel tomato and chop into small pieces. Chop and add onion and tomato to avocado. Salt and pepper to taste. Add chili powder and mayonnaise. Mix. Keep refrigerated.

HINT: For clover-leaf rolls, shape only one ball of dough to fit each muffin tin, instead of shaping so many balls and cut the ball into four parts right in the pan with a sharp scissors.

HAM AND SHRIMP SALAD

Rosalie Tarum

6 eggs (hard cooked)

1 (16 oz.) pkg. frozen shelled and deveined shrimp

1 (10 oz.) pkg. frozen peas 3/4 tsp. salt (thawed)

1 (8 oz.) pkg. sliced cooked ham (cut into bite-size pieces)

3/4 c. mayonnaise

Lettuce leaves

Cook frozen shrimp, drain, place in large bowl. Cut eggs into bite-sized pieces. Add to shrimp with peas, ham, mayonnaise and salt; gently stir in. Line bowl or platter with lettuce leaves; spoon in salad.

JELLO SALAD

Sylvia Paulson

1 large box strawberry-banana 2 pkg. frozen strawberries 3-4 bananas Jello

2 c. boiling water 1 pint sour cream Dissolve Jello in boiling water. Add frozen strawberries. Put bananas through blender and add to Jello. Pour one-half mixture in pan. Let set. Spread sour cream over set Jello. Pour other half Jello in pan. Let set. (Use 9x13 inch pan).

LAYERED LETTUCE SALAD

Irene Eck

1 c. sour cream Head lettuce

1/3 c. sugar 2 c. chopped celery

1/2 c. real mayonnaise Thinly sliced red onion rings 1 T. vinegar 6 slices crisped, diced bacon

1/2 c. Parmesan cheese

Leaf lettuce Mix together sour cream and sugar and let stand an hour or so. Mix together mayonnaise and vinegar and let stand. Do not mix sour cream mixture and mayonnaise mixture together. About 2 hours before serving, arrange leaf lettuce and head lettuce in bowl. May use either leaf or head but best together. Mix with celery. Drizzle sour cream dressing first over mixture then vinegar dressing. Add onion rings and bacon. Lastly add and mayonnalse. Mix. Keep refrigerated. Parmesan cheese.

HINT: When slicing a roast it is easier when warm rather than hot. When roast comes out of the oven, let it stand 10 minutes before slicing.

LEAFY GREEN SALAD

Dorothy Thornby

- 1/2 lb. bacon (browned and
- 1/2 head cauliflower (broken into bite-size pieces)
- 2 bunches greens (torn to 1 bunch green onions (chopped)
 - bite-size pieces) 1 1/2 c. bean sprouts (drained)
 - 1 can water chestnuts (sliced and drained)
 - 1/2 3/4 lb. fresh mushrooms

DRESSING:

- 3 T. lemon juice 1 c. vinegar

crumbled)

- 1 c. salad oil
- 1/2 c. sugar

1/3 c. catsup 1 tsp. Worcestershire sauce

1 1/2 tsp. salt

Mix dressing the night before and add the sliced mushrooms. Layer the salad ingredients along with the mushrooms and serve with the dressing. Serves 6-8.

LEMON PINEAPPLE SALAD

Gladys Hanson

- 1 pkg. lemon Jello (3 oz.) 1/2 c. chopped nuts
- 1 (No. 2) can crushed

- 1 (3 oz.) pkg. Philadelphia pineapple cream cheese
- 1 c. diced celery 1/2 pint whipping cream

1 can pimentoes Make Jello with pineapple juice (use no more than 1 cup liquid). Cool; add Philadelphia cream cheese and mix well; add other ingredients, folding whipped cream in last. Drain pineapple for liquid.

LIME GELATIN AND CREAM CHEESE SALAD

Marge Nerison

- 1 (3 oz.) pkg. lime gelatin 1/2 c. nuts
- 1/2 pint whipping cream cherries (drained)
- 1 c. boiling water 1 small bottle maraschino
- 1 (3 oz.) pkg. cream cheese 1 c. pineapple (drained) Dissolve gelatin in hot water and let cool until partially set. Whip the cream and add softened cream cheese. Add to partially set gelatin and fold in remaining ingredients. Chill until firm. the essistance descriptions and to plant the property of the second of the second of the second of the second

syrapys spoon into mold over ducumbers, Refrigerate until set.

2 tomatoes	1 onion
/ FOIIIalues	

1 green pepper 2 stalks celery 1/2 cucumber l zucchini

DRESSING:

1/2 tsp. salt 1/2 c. sugar 1/2 c. cider vinegar 1/8 tsp. pepper

Peel tomatoes, discard seeds and cut in 1/2-inch squares. Dice celery, zucchini, onion, green pepper and cucumber. Toss together and blend with dressing. Chill 4 hours. Drain and serve in chilled bowl.

MOLDED PINEAPPLE CHEESE SALAD

Thelma Christensen

8 1/2 oz. can crushed pineapple 1 pkg. lemon or orange Jello and juice 1 c. hot water 1 c. whipped cream 3 T. sugar

Celery 3 T. lemon juice 3/4 c. grated American cheese Mayonnaise

Dissolve Jello in water. Boil 3 minutes and cool. Add sugar, lemon juice and pineapple before cooling. When about set, add whipped cream. Cut in squares or mold to serve.

For topping, chop a little celery fine and mix into mayonnaise.

MOLDED VEGETABLE SALAD Florence Baszler

1 envelope Knox gelatin 1/2 c. celery 1/4 c. chopped green pepper 1 pkg. lemon Jello 1/4 c. sliced radishes Water 2 T. green onions 1 tsp. salt Lettuce leaves 1/4 c. vinegar

Cucumber

Soak gelatin in 1 1/2 cups cold water. Add 1 1/2 cups boiling water to lemon Jello. Mix the two gelatins together and add salt and vinegar. Slice cucumber, placing them in mold overlapping. Pour several tablespoonfuls of Jello over cucumbers and put in refrigerator to set. Chop cucumbers, celery, green pepper, radishes and green onions. Add to Jello mixture and refrigerate until syrupy. Spoon into mold over cucumbers. Refrigerate until set. Unmold on lettuce leaves. Grease salad mold with salad oil before you add Jello and cucumbers.

MOLDED SALAD

Mavis Barth

1 (3 oz.) pkg. lemon gelatin 3/4 c. mixed grated onion, green 3/4 c. boiling water

pepper and carrots 1 c. sour cream 1/2 c. chopped nuts Salt (to taste)

Dissolve gelatin in boiling water. Chill until it begins to congeal. Beat in the sour cream until smooth; add rest of ingredients. Pour into 1-quart mold and chill. Garnish with sliced cucumbers if desired. (Serves 6-8).

MUSHROOM-ZUCCHINI SALAD

Trudi Schmidt

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2 1/2 c. sliced fresh mushrooms 1 medium zucchini or cucumber (thinly sliced) 1/4 c. sliced green onion 1 medium tomato (chopped)

2 T. salad oil 2 T. vinegar 1/2 tsp. salt 1/2 tsp. pepper

1/2 tsp. marjoram (crushed)

Combine mushrooms, zucchini, tomato, onion. In a screwtop jar combine remaining ingredients. Cover. Shake well. Toss with vegetables, cover and chill 4 hours.

PARADISE GOLDEN RING

Goodie Norby

1 lb. cottage cheese 1 (No. 2 1/2) can Bartlett

pears 1 (11 oz.) can mandarin

oranges 2 small pkg. lemon flavored gelatin

2 c. hot pear and orange juice

1/4 c. lemon juice 1 bottle ginger ale (7 oz.) 6 maraschino cherries 1/2 c. whipped cream 1/3 c. toasted almonds

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Dissolve gelatin in hot syrup. Cool. Add lemon juice and ginger ale. Place 6 pear halves in oiled ring mold. Arrange 2 orange segments and a cherry between each pear. Cover with 1 inch of gelatin. Chill. Combine rest of gelatin with whipped cream, remaining oranges and diced cherries. Fill mold. Chill until firm. Unmold on salad greens. Fill center with cottage cheese and garnish with toasted almonds.

1/3 c. vinegar	Head lettuce
[2] 보고 있는데 1일	Large can chunk pineapple
3/4 c. sugar	를 받는다. 그는 사람들은 1.1 kg 1.5 kg
1 tsp. salt	그 없는데 그들은 그 경에서 없는 회사를 가셨다고 하는데 회사를 가장하게 되었다면 하는데 하는데 하는데 하는데 그는데 그는데 그는데 그는데 그는데 그는데 그는데 그는데 그는데 그
1 tsp. poppy seeds	1 orange
1 tsp. dry mustard	
l tsp. paprika	1/2 c. dry roasted peanuts
1/4 tsp. onion juice	1 banana
l c. salad oil	1 c. green grapes
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Combine vinegar, lime juice, sugar, salt, poppy seeds, mustard, paprika. Bring to a boil and add onion juice and salad oil. Tear up lettuce and small amount of head lettuce. Add pineapple, red onion, apples, oranges, cucumber, peanuts, banana and grapes.

PRETTY PINK SALAD

Marge Nerison

1 can (13 1/2 oz.) crushed	1 (8 oz.) pkg. cream cheese
pineapple (juice and all)	(softened)
1 (3 oz.) pkg. grape Jello	1/4 c. milk
16 large marshmallows (1 1/2 c.	1 envelope whipped topping mix
small ones)	

Heat first 3 ingredients until marshmallows are melted. Set aside to cool a bit. In large bowl beat cheese and milk until smooth. Fold in topping mix whipped according to directions. When gelatin mixture has cooled, combine the two mixtures and pour in pan or mold. Refrigerate until set.

RASPBERRY NUT SALAD

Dorothy Thornby

2 pkg. (3 1/2 oz.) raspberry gelatin	1 (No. 2) can crushed pineapple 1 c. coarsely ground walnuts
1 c. hot water	1 pint sour cream
2 (10 oz.) pkg. frozen raspberries	1 c. marshmallows

Dissolve gelatin in hot water. Fold in fruit and nuts (do not thaw raspberries; they thaw very quickly in hot water). Pour half the mixture into a mold and place in refrigerator until firm.

Mix sour cream and marshmallows together. Spread evenly on top of firm gelatin; add remaining fruit mixture. Chill until firm. Unmold and serve on lettuce. 10 servings.

RED, WHITE AND BLUEBERRY SALAD

Kristin Walker

FIRST LAYER:

l pkg. (3 oz.) raspberry Jello 1 c. hot water and 1 c. cold water

SECOND LAYER:

l c. coffee cream and l c.

l pkg. (l T.) unflavored gelatin

sugar (heated) or use milk

and 1/2 c. sugar to cut

l pkg. (l T.) unflavored gelatin

(dissolved in 1/2 c. cold water)

1 (8 oz.) pkg. cream cheese

calories

Stir gelatin into hot cream and sugar mixture. Use blender to mix cheese into hot mixture. Then stir in 1 teaspoonful vanilla and 1/4 cup chopped pecans. Cool and pour over first layer that has set.

THIRD LAYER:

1 (3 oz.) pkg. raspberry Jello 1 (15 oz.) can blueberries and and 1 c. hot water juice

Cool and pour over second layer. Use 7 1/2 x 11 1/2 inch

pan. Serves 12-15.

SEAFOOD BREAD SALAD

Margaret Bleken

18 slices sandwich bread 1 c. minced celery 1/4 c. butter (or as much as 2 (6 1/2 oz.) cans crab

needed) (drained)

3 hard-cooked eggs (chopped) 1 (4 1/2 oz.) can shrimp 2 T. minced onion (drained and rinsed)

Dash salt and pepper 1 1/2 c. mayonnaise

Trim crusts from bread; spread lightly with butter. Cut

into 1-inch cubes. Combine with hard-cooked eggs and onions.

Cover. Chill overnight. Three hours before serving, toss with

remaining ingredients. Chill. 9 servings.

SURPRISE SALAD

Miriam Martinson

l can cherry pie filling l small can sweetened condensed l small can drained pineapple milk

12 oz. Cool Whip

Mix well; refrigerate.

7 LAYER SALAD

Carol Entner

1 1/2 head lettuce (break apart)

Place in large bowl or Pyrex cake pan. Put the following on top in layers: 3/4 cup celery, 1/2 cup chopped green pepper, 1/2 cup chopped onions, 1 package frozen peas, cooked and drained), l pint Hellmann's mayonnaise (spread over like frosting). Sprinkle with 2 tablespoonfuls sugar, 8 ounces Cheddar cheese, grated, 15 strips bacon, browned and crumbled. Cover and let set for at least eight hours. Toss when ready to serve. You must use mayonnaise. May use Swiss cheese and Bacos.

SHOE PEG SALAD

DITOD TEO DALAD	Margaret Throckmorton
l c. diced celery l diced green pepper l c. minced onion l c. diced pimento	l can small peas (drained) l can French style green beans (drained) l can Shoe Peg corn (drained)

DRESSING:

3/4	c.	salad	oil	1 T. water
3/4	C.	sugar	PARM special calls	1 tsp. salt
3/4	C.	white	vinegar	1 tsp. pepper

Boil dressing for 5 minutes and cool. Pour over vegetables. Let stand several hours or overnight, preferably.

SPINACH AND MUSHROOM SALAD

	Marilyn Thorne
2 T. lemon juice 4-5 T. olive oil 3/4 tsp. salt 1/8 tsp. freshly ground pepper 1/8 tsp. dry mustard 1/4 tsp. sugar 1/2 - 1 clove garlic (finely chopped)	<pre>1 egg yolk 6 bacon strips (diced) 10-12 oz. fresh spinach (torn into bite-sized pieces) 1/4 lb. fresh mushrooms (sliced) 2 green onions (sliced)</pre>

Combine lemon juice, olive oil, salt, pepper, mustard, sugar, garlic and egg yolk. Mix well and refrigerate 3 hours. Fry bacon until crisp; drain. Toss spinach with bacon, mushrooms and onions. Pour dressing over salad. Toss. Serve immediately. 8 servings.

STRAWBERRY SALAD

Ann Hardaway

- 2 pkg. Jello (1 lemon and
- 1 strawberry) 2 c. hot water
- 2 grated apples

1 small can crushed pineapple with juice

1 pkg. frozen strawberries

Dissolve Jello in hot water. Add package of frozen strawberries and stir until strawberries are melted. Add pineapple with juice. Let stand until mixture begins to gel. Add the grated apple. Top with Cool Whip when set.

STRAWBERRY SALAD

Emma Grina

1 large strawberry Jello (6 oz.)

Dissolve in 2 cups boiling water and add at once 10 ounces frozen strawberries. When melted, add 2 large ripe bananas mashed and added to 1 15-ounce crushed pineapple, juice as well. Add at once to Jello mixture. Pour into 9x13 inch pan which has been spread with Pam. When set, cover with sour cream.

SWEET POTATO SALAD

Dorothy Thornby

- 1 can sweet potatoes (Taylor 3 stalks celery (chopped) brand - large can, drained 1/2 c. mayonnaise and cut up small or mashed) 2 T. Durkees salad dressing
- 2 hard-boiled eggs (chopped) Salt and pepper

2 T. green onions

Mix mayonnaise, Durkees dressing and seasons. Add to above items and mix. Refrigerate overnight.

VANILLA TAPIOCA SALAD

Florence Baszler

l box vanilla tapioca pudding l can pineapple tidbits

1 c. miniature marshmallows 1 c. cream (whipped) or 1 pkg.

l can mandarin oranges Dream Whip

Cook pudding according to directions on package. Cool well. Add marshmallows, mandarin oranges, pineapple tidbits and whipped cream. Mix and chill. Be sure to drain fruit well.

RAW VEGETABLE SALAD

Carol Entner

1 small head cauliflower

3 carrots (shredded)

3 celery stalks (diagonally sliced)

1/2 c. sliced pimento stuffed

olives

1 tsp. sugar

DRESSING (combine in blender):

1/2 c. packed celery leaves

1/4 c. salad oil

1/4 c. white vinegar

1/4 c. water

1 tsp. seasoned salt Onion and garlic salt (if

desired)

May add more vinegar, if desired.

VEGETABLE SALAD

Margaret Bleken

1 can red pimento (can use less) 1 can green beans (French

style) 1 small can tiny peas (LeSueur)

1 can Shoe Peg white corn

(Buttrey's store)

1 diced green pepper 1 c. diced celery

1 c. diced onion

1 c. sugar 1/2 c. salad oil

1/2 - 3/4 c. vinegar

1 T. water 1 tsp. salt (optional)

1 tsp. pepper (or less)

Drain vegetables well. Combine with next 4 ingredients. Bring to boil the sugar, oil, vinegar, water, salt and pepper. Cool and pour over vegetables. Chill several hours before serving.

24 HOUR FRUIT SALAD

Sherry Johnson

2 c. Royal Anne cherries 2 eggs (beaten) (white - pitted)

4 T. sugar 2 c. mandarin oranges 1 c. whipping cream 2 c. pineapple chunks

2 T. lemon juice 2 c. miniature marshmallows 2 T. margarine

Cook eggs, lemon juice, and sugar, stirring constantly until thick and smooth. Add margarine. Cool completely. Whip cream and fold in egg mixture. Fold in drained fruit. Chill 24 hours.

TACO SALAD

Janet Nelson

1 tsp. ground oregano (drained)

1 head lettuce

1 lb. ground beef 2 c. tomatoes (cut up)

1/2 c. catsup 1 c. grated Cheddar cheese

1 tsp. chili powder 1 can pitted ripe olives

Salt and pepper 1 bag Fritos corn chips

1/2 c. mayonnaise

1/4 c. taco sauce Brown meat, drain fat; add catsup, chili powder, oregano, salt and pepper. In large bowl tear 1 head lettuce; add tomatoes, cheese, ripe olives and add meat to lettuce mixture. Add corn chips. Toss with dressing of mayonnaise and taco sauce. Serves 6.

TACO SALAD

Miriam Martinson

l onion (chopped)

Brown hamburger, drain, add onion, taco sauce and simmer

15 minutes. Cool.

1 head lettuce

l green pepper Olives

3 tomatoes

1 large bottle Catalina dressing Separate sections of a raw cauliflower and slice into

Pare and section grapsfruit, reserving juice 1 lb. hamburger 1 bottle taco sauce

8-12 oz. shredded cheese

1 bag taco chips (crushed)

TUNA SALAD Helen Bleyhl

1 c. cut-up celery 1 can tuna (drained)

1 c. carrots (shredded) 1 tsp. onion (cut fine)

Few deshes Wordestershire 1/2 taps celery sait : bbA 3/4 c. mayonnaise

Just before serving, add 1 cup potato sticks.

Let set a few hours or owarnight. Other raw vegetables can

HINT: To fit long spaghetti into a pan without breaking it, try this. As soon as the water has boiled vigorously, grasp one end of a handful of spaghetti and immerse other end of spaghetti in boiling water. As the water softens the ends of the spaghetti, lower it gradually into the pan until the last stiff length can be dropped in and covered by the water.

WHEAT SALAD

Irene Eck

1 1/2 c. wheat

Small box instant vanilla pudding

8 oz. cream cheese (softened) Large can crushed pineapple

Large container Cool Whip

Put wheat in Crock Pot. Fill with water to 2 inches from (drained) top. Cook overnight. Rinse well and drain. Blend cream cheese and instant pudding mix. Fold in pineapple and Cool Whip; add the drained cracked wheat.

WINTER FRUIT BOWL

Karyl Viste

4 medium grapefruit

2 c. (8 oz.) fresh or frozen whole cranberries

1 c. sugar

3 medium bananas

1/2 c. orange marmalade Pare and section grapefruit, reserving juice. Set grapefruit sections aside. Add enough water to juice to measure 1 cup liquid. Combine with sugar and marmalade. Heat to boiling, stirring to dissolve sugar. Add cranberries, cook and stir until skins pop, 5 to 8 minutes. Remove from heat; cool. Add grapefruit. Cover and chill. Just before serving, slice bananas and stir into chilled grapefruit mixture.

CREAM CAULIFLOWER SALAD

Joelene Goodover

Separate sections of a raw cauliflower and slice into a bowl.

Cover with the following:

1 c. cultured sour cream

1/2 c. mayonnaise

Few dashes Worcestershire sauce

1 tsp. prepared mustard

1/2 tsp. salt

1/2 tsp. celery salt Dash lemon juice

Let set a few hours or overnight. Other raw vegetables can 1 T. minced onion be added.

HINT: The juices from a roast won't be too fat for weight watchers if ice cubes are dropped into the pan after roast is removed. Fat solidifies around the ice cubes and when ice cubes are removed, the fat goes with them.

VEGETABLE SALAD

Joanne Knutson

Parboil small pieces of:

l head cauliflower

1 c. sliced carrots

1 stalk broccoli

Add:

1 c. diced milk Cheddar

1/2 c. chopped onion (if desired)

cheese

Toss with 1 cup ranch dressing.

CHICKEN SALAD

Joanne Knutson

4 c. diced chicken 1/4 c. slivered pecans

2 c. diced celery 1/2 c. fresh mushrooms (or

4 strips bacon (fry crisp and 4 oz. can)

chop)

Cut up and mix night before. Refrigerate.

DRESSING:

1 c. mayonnaise

1 T. lemon juice

1 carton sour cream

Mix right before serving. Don't refrigerate after dressing is on. Serve on a lettuce leaf.

COLESLAW DRESSING

Leona Wenaas

1 c. salad oil 1 tsp. dry mustard

1 c. sugar

1 minced onion

1 tsp. salt

Beat at high speed; add 1/2 cup white vinegar while slowly stirring in 1 teaspoonful celery seed.

FRENCH DRESSING

Florence Linden

l c. sugar 1/3 c. chili sauce

1 T. paprika 1 tsp. onion

1 tsp. salt

1 tsp. salt

1 c. salad oil

1/2 c. vinegar 2/3 c. catsup

Mix dry ingredients well. Add vinegar. Stir well; add rest. Shake well in a large jar.

FRENCH DRESSING

Volga Garberg

1 1/4 c. Mazola oil

1 c. vinegar

1/2 c. sugar

2 T. grated onion 1 tsp. paprika

1 3/4 tsp. salt

2 tsp. paprika

1 clove garlic (split)

1 tsp. dry mustard

Put all ingredients in quart jar and shake. Also shake well before using.

FRENCH SALAD DRESSING

Sharon Kunka

1 c. catsup

1/2 c. vinegar

1/2 c. sugar

2 T. dry very finely flaked

onion

Blend in blender. Slowly add 1/2 cup oil while mixing. Keeps well in refrigerator.

LEMON OR LIME HONEY DRESSING

1/3 c. vegetable oil

1 small whole garlic

1/3 c. undiluted frozen concentrate for lemonade or limeade

1 tsp. celery or poppy seeds (optional)

1/3 c. honey

Combine all ingredients. Beat until blended and smooth. Serve over fruit salads. Makes 1 cup.

ROQUEFORT OR BLUE CHEESE DRESSING

Volga Garberg

Rosalie Tarum

1/2 tsp. salt (scant)

1 tsp. garlic salt (scant) Roquefort (crumbled)

1 tsp. onion salt (scant)

1 square blue cheese or

1 pint mayonnaise (not salad dressing)

1 pint sour cream

Mix. Makes 1 quart.

SALAD DRESSING

Helen Tappan

1 c. oil

2/3 c. catsup

1/3 c. sugar

1 tsp. salt

4 garlic buds (crushed)

1 1/4 oz. Roquefort or blue cheese

Shake well. This is very good.

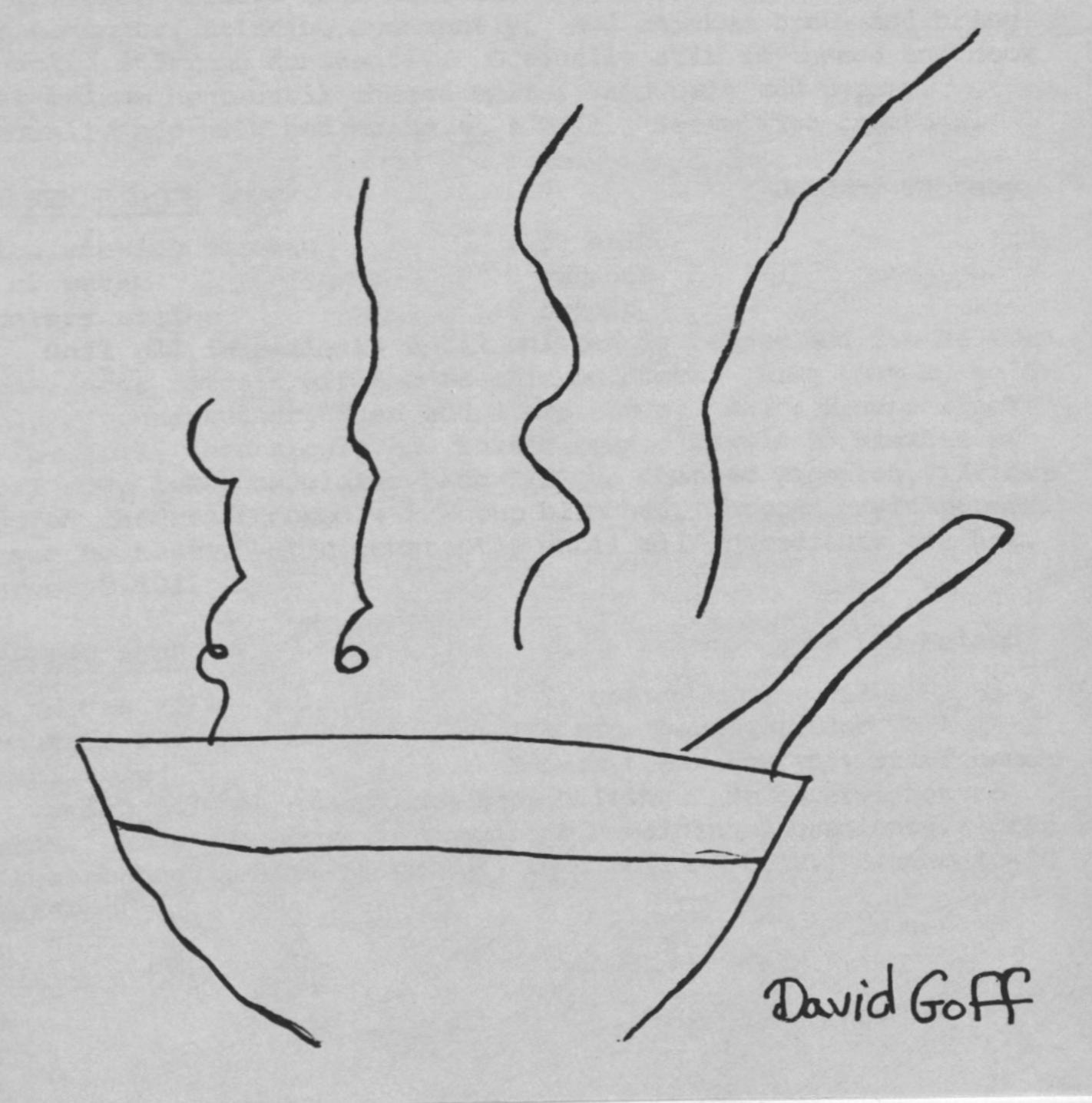
THOUSAND ISLAND DRESSING

Volga Garberg

- 1 T. chopped onion 1/4 c. sweet pickle relish
- 1 c. chili or cocktail sauce 1/4 tsp. salt
- 1 1/2 c. mayonnaise 1/8 tsp. cayenne pepper 1/2 tsp. Worcestershire sauce 2 hard-boiled eggs
- 1/8 c. pimento (chopped)

Chop onions, eggs, pimento. Combine all ingredients. Makes 1 quart.

520,00



SOUPS

CHEESE SOUP

Trudi Schmidt

4 T. butter

1/4 c. finely chopped onion

1/2 c. finely chopped green

pepper

1/2 c. finely chopped carrots

5 T. flour

3 cans condensed chicken broth soup

3 c. grated sharp Cheddar cheese

2 c. milk

1/4 tsp. salt

Dash pepper

Croutons

Heat butter in 3-quart saucepan; add vegetables and simmer 10 minutes. Remove from heat and stir in flour; mix well. Cook for 1 minute, stirring constantly. Add chicken broth and bring to boil, stirring constantly. Gradually stir in cheese and cook over medium heat until cheese melts. Add salt and pepper. Gradually add milk and bring to a boil. Serve with croutons.

CHICKEN BISQUE SOUP

Dorothy Thornby

2 T. salt 3 lb. stewing chicken 4 carrots 16 c. water 2 onions

4 celery stalks Boil all ingredients until chicken is tender and can be torn from bones. Strain off 8 cups chicken stock. Make roux by melting 1/2 pound butter, then add 1 cup flour. Bring 8 cups stock to low boil, then slowly add butter roux. Simmer 15 minutes or until soup takes on glaze. Add 1/2 cup chopped pimentos, 1/2 cup chopped chicken (cooked), 1/2 cup blanched, chopped green pepper. Season to taste. Stir constantly until all ingredients are hot. (Serves 8-10).

DUMPLING SOUP

Anna Lou Meland

2-3 quarts milk 1 T. cream

1 tsp. salt

2 eggs 1/8 tsp. baking powder

Enough flour for very stiff dough

Bring milk to a boil and keep boiling. Be careful not to scorch. Make dumplings by combining remaining ingredients. Drop by teaspoonfuls, size of walnut, into boiling milk. Simmer 10-20 minutes.

CLAM CHOWDER

(Curiod and	Pepper	
10 slices bacon (fried and	4 T. flour	
minced)	1 T. butter	
A ten bacon grease	h	

4 tsp. bacon grease 6 cans chopped clams and juice

1 c. chopped celery 1 c. chopped onion 6 cans cream of potato soup

Green pepper (if desired) 1 pint whipping cream

Combine first six ingredients. To thicken mix together flour and butter. Add 1 cup of soup until smooth. Let chowder cool before adding thickening. Saute' celery and onion. Add to chowder; add green pepper if desired.

COUNTRY PEA SOUP

Hilma Cole

1 c. diced onions 1 lb. split green peas 1 c. diced carrots 1 bay leaf 8 c. water 4 c. tomato juice 1 tsp. salt

1 ham bone or hock 1/4 tsp. pepper 1 1/2 c. diced, pared potatoes

1 c. diced celery

2 T. chopped parsley FOR TINY MEATBALLS: 1 c. ground cooked ham 2 T. flour

1 egg

Combine first 11 ingredients; simmer until peas are tender. Form meat mixture into tiny balls; drop into boiling soup about 10 minutes before serving.

GROUND BEEF SOUP Dorothy Thornby

1 tsp. pepper 1 1b. ground beef (browned) 1 T. sugar 2 quarts water 1 1/2 cut-up onions 1 quart tomato juice 1 1/2 cut-up carrots

1/2 c. raw rice 1 1/2 c. cut-up celery 1 T. salt

Combine ingredients and simmer for 2 1/2 hours to 3 hours uncovered.

CREAMY CHEESE-ZUCCHINI SOUP

Sherry Johnson

3 green onions (chopped)

l large stalk celery (chopped)

l medium zucchini (sliced and halved)

1 c. water

1 T. chicken instant bouillon

or 1 bouillon cube

1/4 tsp. salt

4 slices Velveeta cheese

1 1/2 c. milk 1 T. cornstarch

2 T. oleo

Combine first 6 ingredients; bring to boil. Reduce heat, cover and simmer 10 minutes. Combine milk and cornstarch. Add to vegetables and cheese. Cook and stir until thick and bubbly. Add oleo. Season with salt and pepper to taste.

NEW ENGLAND CLAM CHOWDER

Marilyn Thorne

3/4 tsp. salt 3 slices bacon 1/8 tsp. pepper 1 large potato (peeled and 1/8 tsp. thyme cubed)

2 (6 1/2 oz.) clams (drained) 1 small onion (chopped)

1/4 c. flour 2 medium stalks celery 3 c. milk (chopped)

In large saucepan fry bacon until crisp; drain on paper towel. To drippings, add potato, celery, onion, salt, pepper, thyme and liquid from clams. Heat to boiling and cook covered until vegetables are tender (about 10 minutes). Combine flour, and milk and add to vegetable mixture. Heat over medium heat until mixture thickens, stirring occasionally. Stir in clams. Heat through, but do not boil. Garnish with crumbled bacon. 4-6 servings.

SENATE BEAN SOUP

Trudi Schmidt

1 c. mashed potatoes 1 lb. dry white navy beans

4 T. parsley 1 ham bone or ham hocks

1 tsp. salt 3 medium onions (chopped) 1/4 tsp. pepper

2 garlic (minced)

2 celery stalks (chopped)

Soak beans overnight; drain and put in large kettle. Add 2 quarts water and ham bone. Simmer for 2 hours, adding more water if necessary. Add rest of ingredients and simmer for 1 hour. Dice meat from bone and reheat.

FRANKFURTER-LENTIL SOUP

4 slices bacon (cut up)

1 c. chopped onion

1 c. sliced carrots

1 c. chopped celery

1 pkg. (16 oz.) lentils (rinsed and drained)

3 quarts water

Diane Parsons

2 beef bouillon cubes

2 tsp. dry mustard

2 c. (1/2 lb.) skinless frankfurters (sliced)

1/4 c. ketchup

1 tsp. salt

1/4 tsp. black pepper (ground)

1/2 c. dry red wine (optional)

In a 4 to 6-quart Dutch oven or kettle cook bacon until partially done. Add onion, carrots and celery. Saute', stirpartially done. Add onion, carrots and celery. Saute', stirpartially done, 5 minutes or until onion is limp. Add lentils, ring occasionally, 5 minutes or until onion is limp. Add lentils, water, vinegar, beef bouillon and mustard. Bring to boil. Cover, water, vinegar, beef bouillon and mustard. Bring to boil. Cover, reduce heat and simmer 1 hour. Add franks, ketchup, salt and reduce heat and simmer 15 minutes. Just before serving stir in red wine, if desired.

STEPHEN'S FISH CHOWDER

2 T. butter or margarine

1 c. chopped onion

1 c. diced raw potatoes

1 c. milk

Wenonah Peterson 1/4 tsp. thyme

1/2 tsp. rosemary

1 tsp. salt

1 lb. fish (cut in 1/2-inch cubes)

Cook onions until soft in butter, 3 minutes. Add other ingredients except fish. Simmer 20 minutes. Add fish and simmer 10 more minutes. Any type fish may be used. Thicken with a little flour if too thin. (All milk or skim milk may be used, but not as rich).

ZUCCHINI CHOWDER

Mary Ann Moe

5 bacon slices (cut up)

1 medium onion

1/4 green pepper (chopped)

1 tsp. salt

1/4 tsp. perper

3 c. zucchini

1 can cream potato soup

2 c. tomatoes
Saute' bacon, onion and green pepper; add tomatoes, salt,
pepper and boil for 10 minutes. Add cut-up zucchini and cook
until tender. Just before serving, add cream of potato soup and
tender. Just before serving add cream of wieners may be
heat (do not boil). Serves 4. Cut-up ham or wieners may be
added.

TACO SOUP

Sally Nash

1 lb. hamburger

1 onion (chopped)

1 can kidney beans

1 (16 oz.) can stewed tomatoes Shredded cheese

1/2 c. water

2 (8 oz.) cans tomato sauce Sour cream

Brown hamburger and onion. Mix kidney beans, stewed tomatoes, tomato sauce, water and taco seasoning in saucepan. Simmer for 15 minutes. In separate bowls, put chopped avocado, chips, cheese and sour cream.

CHEDDAR SOUP

Erika Ernst

1 large potato (diced)

3 c. water

l large onion (diced)

5 beef bouillon cubes

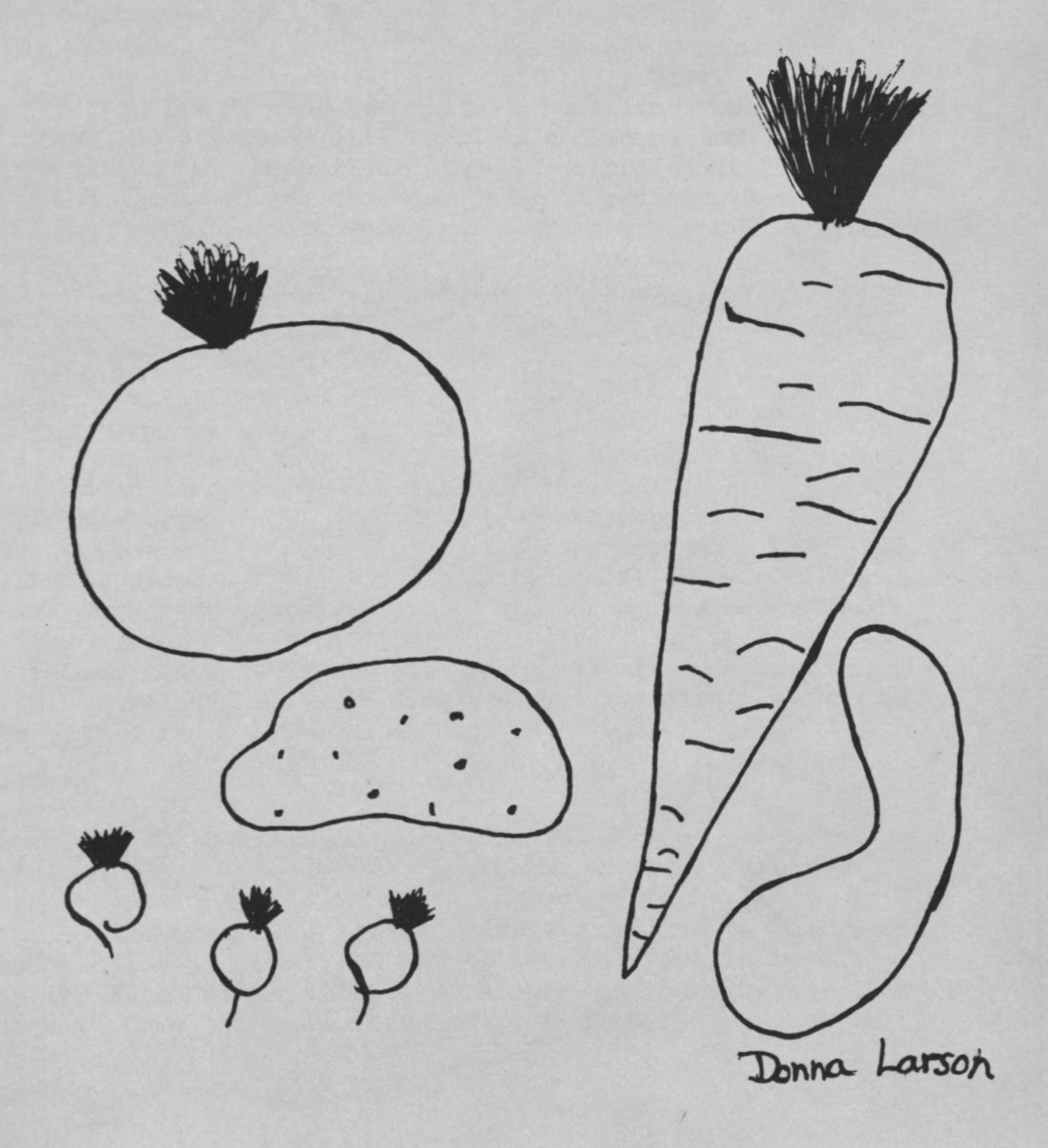
1 pkg. taco seasoning

Broken Dorito chips

Chopped avocado

Simmer above ingredients until tender. Run through blender or mash with a potato masher until smooth. Add 1/4 pound sharp Cheddar cheese, shredded, and 1/2 cup heavy cream. (Can use canned milk). Reheat to serving temperature, stirring until cheese is melted. If leftovers curdle or separate, reheat and reblend in blender. This freezes well, reheat and reblend after freezing. You could adjust the ingredients according to taste or the amount of soup you need.

Vegetables



VEGETABLES

BEANS AND CABBAGE

Lorraine Severson

1 (1 lb.) can green beans 3/4 tsp. dill seed l chicken bouillon cube 1 T. cornstarch 2 T. butter 1 T. cold water

3 T. vinegar 2 c. shredded cabbage

Salt and pepper 1 T. sugar

Drain beans; heat bean liquid, bouillon cube, butter, vinegar and sugar and dill seed. Blend cornstarch and cold water; stir into bean liquid. Cook, stirring until thickened, about 5 minutes. Add cabbage, cover and simmer 10 minutes. Stir in beans; heat thoroughly. Season to taste with salt and pepper.

OPTIONAL: Melt a small jar of Cheez Whiz and pour on top just before serving. Serves 6.

brown sugar, 1/2 tesspooners and mistages and com

BROCCOLI PUFF

Anna Lou Meland

2 tsp. minced onion 2 (10 oz.) pkg. frozen broccoli (chopped or cut up) 1/2 tsp. salt 1 can mushroom soup 1/4 tsp. pepper 2 eggs (beaten) 1/4 tsp. Ac'cent 1/2 c. mayonnaise l c. cheese cracker crumbs

1 1/2 c. shredded cheese (other crumbs may be used)

2 tsp. butter

Cook broccoli 5 minutes. Drain and mix in other ingredients. Turn into buttered baking dish. Top with cracker crumbs. Dot with butter. Bake 40 minutes at 350°.

SPINACH

Irene Eck

Cheddar cheese 2 pkg. frozen spinach Button or fresh mushrooms 1 onion Butter

Boil two packages frozen spinach according to directions. Saute' onion in butter and add to spinach. Put in casserole and sprinkle Cheddar cheese, mushrooms and top with more Cheddar cheese. Bake 1/2 hour. Add a dash of pepper.

COPPER PENNIES

2/3 c. sugar 2 lb. carrots 1/2 c. cooking oil

2 medium onions 1 tsp. Worcestershire sauce 1 medium green pepper

1 tsp. prepared mustard 1 (10 3/4 oz.) tomato soup

1/2 tsp. salt

Cut carrots into 1/4-inch round slices. Slice and separate 3/4 c. vinegar into rings both onions. Cut pepper into thin strips. Cook carrots in small amount of water until tender (8-10 minutes). Drain and combine with onion and green pepper. Combine remaining ingredients. Pour over vegetables. Cover and marinate several hours or overnight.

GLAZED CARROTS

Kristin Walker

Cut 1 pound package of carrots in pieces. Cover with water, 1/2 teaspoonful salt and cook for about 20 minutes.

SAUCE:

Melt. Add 2 tablespoonfuls cornstarch and blend in. Add 2 T. margarine 1/4 cup brown sugar and blend in. Stir in 1 cup orange juice. Stir off and on until thick. Pour over cooked carrots.

GO-TENDER MARINADE

Kristin Walker

1/2 tsp. rosemary 1/2 c. chopped onion 1/2 tsp. pepper 1/2 c. lemon juice 1/2 tsp. oregano 1/4 c. salad oil

1/8 tsp. garlic powder or 1 1/2 tsp. salt clove garlic

1/2 tsp. celery salt 2 1/2 lb. beef

Let set for 5 or 6 hours or up to 12 hours in refrigerator. 1/2 tsp. thyme

THE BEST CHOICE

He knows, He loves, He cares, Nothing this truth can dim, He gives the very best to those Who leave the choice with Him. -Author Unknown

GREEN VEGETABLE SALAD

Irene Eck

DRESSING:

1 c. sugar

3/4 c. vinegar

1 tsp. salt

1 c. Shoe Peg corn (Green

Giant white)

1 small can tiny peas

(LeSueur)

l can French cut green

beans (diced)

1/2 c. salad oil

1 T. water

1 tsp. pepper

1 c. diced celery

l c. diced green pepper

1 small can pimento

1 c. diced green onions (use some of the green ends)

Boil together for 1 minute corn, peas and green beans.

Cool. Drain well. Add celery, green onions, green peppers, and pimento. Pour dressing over vegetables. Mix well and refrigerate 12-24 hours. Will keep up to 2 weeks in refrigerator.

TOM'S FAVORITE BAKED LIMA BEANS

Carol Habets

Soak 2 cups large lima beans at least overnight. Drain water; add 1/2 cup brown sugar, 1/2 teaspoonful mustard, 1 cup thick sour cream, salt and pepper. Bake 1 1/2 hours at 350° (covered). Remove and place strips of bacon on top and bake 1 1/2 hours more.

This is one of those old recipes where often the ingredients are not exact. I usually buy a larger container of sour cream and often have to add sour cream towards the end of the baking time.

CHINESE PEA PODS WITH ALMONDS

Carol Habets

		The state of the s	
1/2	C.	water	

1 T. soy sauce

1 1/2 tsp. cornstarch

1 tsp. instant chicken

bouillon granules

2 T. butter

2 T. slivered almonds

1 (6 oz.) pkg. frozen pea pods

1 (4 oz.) can sliced mushrooms

Combine water, soy sauce, cornstarch and bouillon. Set aside. Melt butter in wok. Add almonds. Stir-fry 2 minutes or until browned. Add pea pods. Stir-fry 2 minutes. Stir in mushrooms and cornstarch mixture, cook and stir until thickened.

MARINATED CARROTS

Sarah Eidsvig

Cook 1 1/2 pounds carrots, cut into slices, in a small amount of salted water until crisp.

1/2 tsp. celery seed In small bowl mix:

1/2 tsp. Worcestershire sauce 3 T. oil

1/2 tsp. seasoned salt 3 T. white vinegar 1 T. catsup

Layer carrots and one medium green pepper sliced in strips 3 T. sugar or rings and one medium onion. Pour marinade over and let stand in refrigerator for at least 4 hours. Serve chilled.

PARTY POTATOES

Trudi Schmidt

3 T. chopped green pepper 2 c. milk 1 medium onion (finely chopped) Salt and pepper (to taste)

1/2 c. grated cheese 1/4 c. butter 1 T. chopped pimento

Saute' green pepper and onion in butter for 5 minutes; 2 1/2 T. flour blend in pimento, flour and milk. Cook until thickened, stirring constantly; season. Fold in potatoes; pour into 1 1/2-quart buttered casserole. Top with cheese. Bake 350° for 30 minutes. 4-6 servings. CHEESY POTATO STICKS Marlene Mills

1 (16 oz.) pkg. frozen French 1/4 tsp. salt

1 c. (4 oz.) shredded cheese fries or hash browns 2 T. margarine

Make white sauce with the margarine, flour, salt and milk. 2 T. flour Add one-half of the cheese. Place potatoes in 10 x 6 x 1 1/2 inch baking dish; top with cheese sauce. Sprinkle with remaining cheese. Bake covered 15 minutes at 350°. Uncover and bake 25 minutes more. tedining viz-tile stimonis had the til redited dien testing

COUNTRY VEGETABLE QUICHE

Sarah Eidsvig

3 c. freshly sliced mushrooms 1 1/2 c. shredded Swiss cheese

2 T. butter 1 c. half and half

1 c. shredded zucchini 1/2 c. dairy sour cream

l c. shredded carrots l tsp. salt large onion (diced) 1/2 tsp. thyme

1 clove garlic (minced) 1/8 tsp. nutmeg

4 eggs Paprika

Saute' mushrooms in butter. Spoon into wheat crust.

Saute' zucchini, carrots, onion and garlic in same skillet until onion is soft. Spoon over mushrooms. Combine eggs, 1 cup cheese, half and half, sour cream, salt, thyme and nutmeg. Pour over vegetables and top with remaining 1/2 cup cheese. Sprinkle with paprika. Bake in 350° oven 40 to 50 minutes until knife inserted comes out clean. Cool 10 minutes before serving. Garnish with sauteed mushrooms if desired. (Serves six).

WHEAT CRUST

Sarah Eidsvig

1 c. all-purpose flour l egg

1/2 c. whole wheat flour 2-3 tsp. water

1/2 c. shortening

Combine flours. Cut in shortening until crumbly. Add egg and enough water to form a dough. Roll large enough to fit 10-inch pie pan. Flute edges. Bake in 375° oven 15 minutes. Cool.

VEGETABLE MEDLEY

Sherry Freiboth

2 pkg. frozen green beans 2 pkg. frozen cauliflower

2 pkg. frozen broccoli

Or whatever vegetables you like. Cook vegetables according to package directions; drain. Put in casserole dish and add: 1 can cream of mushroom soup 6 oz. sharp Cheddar cheese

1 can evaporated milk (13 oz.) (grated)

Bake at 350° for 50 minutes with 1 can onion rings on top.

STIR-FRY VEGETABLE MIX

Sylvia Paulson

3 T. salad oil

2 medium carrots (cut in matchstick thin strips)

1 medium onion and stalk 1/2 tsp. sugar celery (sliced thin) 1 (4 oz.) can mushrooms

1 small bunch broccoli (cut in 2 x 1/2 inch pieces) Salt (to taste)

In skillet or wok heat oil; add carrots, onion, celery and broccoli; stir quickly and often, about 3 to 4 minutes. Add salt, sugar, mushrooms in the liquid. Cover and cook 5 to 6 minutes, stirring occasionally. They should be tender-crisp.

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MISCELLANEOUS

BISQUICK MIX

Jan Larson

8 c. flour 2 tsp. salt

1 c. powdered milk 1 1/2 c. shortening (Spry or

1/4 c. baking powder Crisco)

Blend but do not overmix; store in good airtight container.

EASY HOT FUDGE SAUCE

Leah Jo Viste

1 (14 oz.) can sweetened 1 c. chocolate chips (can use condensed milk half milk and half semi-sweet)

1/4 c. butter or margarine 1 tsp. vanilla

1/4 tsp. salt

Combine first 3 ingredients and bring to a boil. Boil 1 minute, stirring constantly. Remove from heat. Add chocolate chips and vanilla and stir until chips are dissolved and mixture is smooth.

USING HONEY INSTEAD OF SUGAR

Margaret Throckmorton

1. Use 2/3 cup honey for each cup of sugar.

2. For each cup of honey that you use, deduct about 3 tablespoonfuls of liquid from recipe. This does not apply to yeast bread. In baked goods, add 1/2 teaspoonful soda for every cup.

3. Reduce oven temperatures by about 25° and bake a little

longer as honey makes baked goods brown faster.

4. To use honey instead of brown sugar, use some molasses with honey.

ANY DAY DRESSING

Karyl Viste

1 medium onion

4 T. butter

1 tsp. sage or poultry seasoning

1/2 c. celery (chopped)

1 can chicken with rice soup

1 tsp. salt 1/2 soup can water

1/4 tsp. pepper

Brown chopped onion in butter. Add bread (cubed), salt, pepper, sage or poultry seasoning, celery, chicken with rice soup and water. Mix well. Pour into well-greased baking dish. Cover and bake at 325° about 1 hour. This goes well with any type of chicken or pork.

GRANOLA

Dorothy Thornby

1 c. hulled sunflower seeds

2 c. oatmeal 1/2 c. sesame seeds

1 c. wheat germ 1/2 c. bran

1 c. shredded coconut 1 c. chopped nuts Mix. Bake 325° for 20 minutes. Stir.

HOT TUNA SANDWICHES

Karyl Viste

1 c. salad dressing 1 can tuna 1 T. chopped onion

6 hard-cooked eggs 1 T. chopped green pepper 1/2 lb. American cheese (optional)

(cubed) 4 sweet pickles (chopped)

Put inside hot dog buns and heat at 300° for 30 minutes.

PUFF SANDWICH STACK

Volga Garberg

Parsley 6 oz. cream cheese

Bread squares (crusts removed) 1/4 1b. butter

Spread mixture of cream cheese and butter that has been Garlic salt seasoned with garlic salt and parsley on squares of bread. Stack squares 3 high, then frost outside edge with mixture also. Place on baking sheet in 350° oven. Bake until bubbly and golden. (3 slices of bread make 4 stacks). Really good.

SPAM SANDWICH SPREAD

Carol Entner

1 c. mayonnaise 1 can Spam 2 T. brown sugar 6 hard-boiled eggs 2 T. vinegar 3 medium carrots (raw)

Grind the Spam, carrots and onion. Chop the eggs very fine 1 medium onion and add all together. Mix mayonnaise, brown sugar and vinegar. Add all together and mix well. This spread is very good and keeps well in refrigerator. May add chopped pickles, either sweet or dill.

1/2 c. salt

SANDWICH SPREAD

2 T. flour

Thelma Christensen

14 medium green cucumbers	1 1/4 c. sugar
1 quart onions	1 tsp. dry mustard
3 red sweet peppers	3/4 c. water
3 green peppers	4 eggs (well beaten)
1/2 c. pickling salt	1 1/2 c. sweet cream
1/2 c. margarine	1 tsp. celery seed

Put cucumbers, onions and peppers through food chopper and sprinkle with scant 1/2 cup pickling salt. Let stand overnight. In the morning, drain real well and cover with vinegar. Let just come to a boil and drain again. Mix margarine, flour, sugar, mustard and water. Cook slowly, stirring constantly. When begins to thicken, stir in eggs. After this comes to a boil, stir in sweet cream, celery seed and mustard seed. Then add the drained vegetables. Mix well and seal hot sterilized jars. This keeps real well.

1 tsp. mustard seed

STUFFED FRENCH BREAD

Shawna Martinson

1 loaf French bread	Celery
1 1b. hamburger	Chopped green pepper

2 cans Cheddar cheese soup Onions

Cut bread lengthwise; cut out inside breaking up the pieces. Brown hamburger; add onion, celery, green pepper; mix in bread pieces. Add 1 can of soup. Put this mixture into the bread shell. Put top on and wrap in foil. Bake until hot. Cut in slices and pour hot Cheddar cheese soup over it.

PLAY DOUGH

Sarah Eidsvig

1 1/2 c. water	1 1/2 - 2 T. powdered alum
1/2 c. salt	Food coloring
1 T. vegetable oil	1 1/2 c. flour

Mix water and salt and heat to full boil. Add immediately after removing from heat the remaining ingredients in order as given. Knead. Store tightly in covered container. (Will last up to 6 months).

PLAY DOUGH

Justin Coulter

1 c. flour

2 tsp. cream of tartar 1 T. vegetable oil

1/2 c. salt Food coloring Mix together in a pan. Cook and stir over medium heat until 1 c. water it pulls away from the side of the pan. Knead.

"JOHNNY" COOKIES

Sarah Eidsvig

Light oven, assemble quart bowl, spoons and ingredients, grease pans, crack nuts, remove 10 blocks, 7 toy autos and 1 wad of chewing gum from kitchen table.

Measure 2 cups of flour, remove Johnny's hands from flour, wash flour off him, measure 1 more cup flour to replace flour on floor. Put flour, baking powder and salt in sifter, answer doorbell, return to kitchen, remove Johnny's hands from bowl, wash Johnny, answer phone, return, remove quarter-inch salt from greased pans, grease more pans, look for Johnny, answer phone. Return to kitchen and find Johnny, remove hands from bowl, wash shortening, etc., etc., off him, take up greased pan and find nut shells in it, head for Johnny, who flees, knocking bowl off table. Wash kitchen floor, wash table, wash kitchen walls, wash dishes, von chost perintelle endrage (Vo. 2 Lece wash Johnny, call baker, lie down. Tent cles wurkte steel deskaptes betrett in best betrett best weets in

PRAYERS - POEMS - QUIPS

KNOWING GOD THROUGH PRAYER

I know not by what methods rare,
But this I know, God answers prayer.
I know that He has given His Word,
Which tells me prayer is always heard,
And will be answered soon or late,
And so I pray and calmly wait.
I know not if the blessing sought
Will come in just the way I thought.
But leave my prayers with Him alone,
Whose will is wiser than my own,
Assured that He will grant my quest,
Or send some answer, far more blest.

GRACE FOR THANKSGIVING DAY

Dear God, wherever we may be...On this Thanksgiving Day....
Gathered with loved ones in our homes...Or many miles away....
We bow our heads, remembering those...Who shared Thanksgiving past....Those who have walked with us awhile....Whose love will always last....We thank Thee for the joy of friends....The food before us set....And for a tiny Pilgrim band....Whose trials we can't forget....Help us to sift the good and bad....The hatred and the strife....Grant us the wisdom and the strength....To lead a useful life. Amen.

THANK GOD

Thank God for dirty dishes,
They have a tale to tell;
While other folks go hungry,
We're eating very well.
With Home, and Health and Happiness
We shouldn't want to fuss,
For by this stack of evidence
God's been very good to us!

CONSIDER WHY YOU CARE

Why do you care about the place where you live? Why lend a hand when you've something to give?

It's the sense of belonging; a matter of heart,
It's the conscience within you that says: "do your part!"

Why do you care whether your child grows strong, Or learns the difference between right and wrong?

It's the deep inner feeling we sometimes call love That was born within you and comes from Above.

Why do you care about a neighbor's sorrow, or join in working for a brighter tomorrow?

It's the spirit of grace; your God-given soul; It's the love without which no man is whole.

Why do you care about the Commandments and peace? Why strive to add beauty and see kindness increase?

It's part of the need to hold your head high; To give life more meaning as time goes by.

Why care about freedom and justice for all? Why so quick to defend when liberty calls?

It's the devotion we owe to the land that we cherish;
It's the American way we've sworn shall not perish.

Why care about wildlife, tall trees and good soil? Why worry about water that pollution can spoil?

It's the force deep within you that says you should try
To better the earth as you look to the sky.

"What's in it for me?" Is the selfish man's test
And answers himself: "I couldn't care less!"

No, we're not yet all brothers, sad to say,
But your care can help, if you decide it that way.

Consider why you care. Consider it well.

Between these covers are recipes

For all kinds of good things to eat;

A collection of our favorites

They're time-tested and hard to beat.

They cover the culinary art

From Sunday to everyday fare;

Be it plain, chiffon, or a la mode

You'll find just the one to prepare.

We share them in a spirit of love,
As He has implored us to do.
And hope that each recipe you try
Will prove to be perfect for you.

KITCHEN PRAYER

Bless the kitchen in which I cook
Bless each moment within this nook.

Let joy and laughter share this room With spices, skillets and my broom.

Bless me and mine with love and health
And I'll not ask for greater wealth.

FAVORITE QUICK SUPPER

Measure 3 cups flour into large bowl; answer telephone; take large bowl off small son's head; sweep up flour. Measure 3 cups flour into bowl. Measure 1/4 cup shortening; answer doorbell. Wash shortening from hands and face. Add 1/4 cup shortening to flour. Mix well; rock crying baby 10 minutes; answer telephone. Put son in tub and scrub well; scrape flour and shortening mixture from floor; add enough tears to relieve tension. Open one can beans and serve with remaining strength.

MY KITCHEN PRAYER

God bless my little kitchen, I love its every nook, And bless me as I do my work, Wash pots and pans and cook.

And bless the meals that I prepare Be seasoned from above, With Thy great blessings and Thy grace, But most of all Thy LOVE.

As we partake of earthly food, The table 'fore us spread, We'll not forget to thank Thee, Lord Who gives us daily bread.

So bless my little kitchen, God And those who enter in, May they find naught but joy, Peace and happiness therein.

BLOCM WHERE YOU ARE PLANTED (instructions for a garden) First plant 4 rows of peas: Prayer, Presence, Promptness and Preparation.

Let joy and Lawings Share tol

Next to these plant 3 rows of squash: Squash gossip, Squash criticism, Squash indifference.

Plant 4 rows of lettuce: Let us obey God; Let us love one another; Let us be faithful to our work; Let us be loyal and unselfish.

No garden is complete without turnips: Turn up with a smile; Turn up with new ideas; Turn up with determination to do the best of your ability.

Then let us see to it that our garden is weeded of indifference, fertilized with education and watered with love.

NOTES

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We hope you are enjoying using this Cookbook and find it useful in your kitchen. This book was printed by GENERAL PUBLISHING AND BINDING of Iowa Falls, Iowa, which is a Company that was founded by two women who dedicated their time to printing Cookbooks for Churches and other organizations at a cost that they can afford to pay. Our aim is to help others with money making projects by printing your favorite recipes in book form.

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